

Max Amore

ristorante

DOLCI

TIRAMISU CLASSICO

Liqueur and espresso soaked ladyfingers, layered with mascarpone
7.95

LEMON MERINGUE TART

Shortbread cookie crust, lemon curd, toasted meringue
7.95

“BACI BALL”

Hazelnut and chocolate covered gelato, crème anglaise
7.95

PANNA COTTA

Traditional Italian baked custard, raspberry coulis, fresh berries
6.95



CANNOLI

Mascarpone, sweet Italian ricotta, cinnamon, semi-sweet chocolate chips
7.95

TORTA DI CIOCCOLATA SENZA FARINA

Flourless chocolate cake, crème anglaise, vanilla gelato
8.95

WARM SEASONAL CROSTATA

Tahitian vanilla gelato
7.95

BISCOTTI FATTI IN CASA

House made Italian cookie almond or chocolate
1.50

TEDDY'S AMARENA CHERRY SUNDAE

Tahitian vanilla gelato, sweet whipped cream, pistachio brittle, amarena syrup

9.00

CAFE E TEA

MAX'S DARK ROAST	2.50
IZZY'S BLEND DECAFFEINATED	2.50
CAPPUCCINO Espresso with frothed milk	3.95
LAVAZZA ESPRESSO Available in regular or decaffeinated	2.75
ESPRESSO DOPPIO A double shot	4.00
ESPRESSO CORRETTO Espresso with a splash of Grappa	3.50
MACCHIATO Espresso with a dollop of froth	3.25
LATTE Espresso and steamed milk, topped with froth	3.95
HARNEY & SONS TEAS	2.50

CAPPUCCINO E LIQUORI

Espresso with a blend of liqueurs topped with frothed milk ~ 5.50

TUSCAN DREAM

Sambuca and white crème de menthe

MAX O'MORE

Baileys Irish Cream

MAX A CINO

Tuaca and Tia Maria

BAIGE A BETINA

Raspberry liqueur and white crème de cacao

BELLA CINO

Frangelico and triple sec

MAX A MOCHA

Kahlua and dark crème de cocoa

TORRONE

Amaretto and brandy

