

DOLCI

POT DE CRÈME Dark chocolate custard with white chocolate ganache	7.95
NAPOLEON Crispy phyllo, chocolate & vanilla custard, fresh seasonal berries, rhubarb~raspberry sauce	7.95
PEANUT BUTTER MOUSSE Dark Chocolate~ sea salt gelato, mascarpone mousse	7.95
WHITE CHOCOLATE POLENTA CAKE Classic marsala zabaglione, raspberry sauce	7.95
COCONUT LAYER CAKE Coconut crème, toasted coconut, toffee sauce	8.95



TIRA MI SU Mascarpone, espresso and liquor-soaked ladyfingers	7.95
FLOURLESS CHOCOLATE CAKE Chantilly cream, amarena cherry sauce	7.95
MIA'S AMARETTI "Bocci Ball" Hazelnut and chocolate covered zabaglione gelato, Frangelico crème anglaise	7.95
CHEESE CAKE Lemon mascarpone, orange-rum coulis, almond tuille	7.95

Pastry Chef Pamela Salas

CAPPUCCINO E LIQUORI

NUTCRACKER Nocello and White Creme de Cacao	6.95
TORRONE Amaretto di Saronno and Brandy	5.50
PANNA NOCE Baileys & Frangelico	5.50

TIRAMISU MARTINI Spiced Rum, Espresso, Godiva, Bailey's	5.95
LEMONCELLO MARTINI Citron Vodka, Lemoncello	5.95
MAX-A-CINO Tuaca and Tia Maria	5.50

CAFE E TEA

BARONET COFFEE Available in regular or decaffeinated	2.50
LAVAZZA ESPRESSO Available in regular or decaffeinated	2.75
ESPRESSO DOPPIO A double shot	3.75
CAPPUCCINO Espresso with frothed milk	3.95
LATTE Espresso and steamed milk, topped with froth	3.95
LIPTON TEA Available in regular or decaffeinated	2.50

HARNEY & SONS TEAS 2.50

HOT CINNAMON SPICE Flavored black, cinnamon orange peel and clove
ORGANIC ENGLISH BREAKFAST Black, traditional tea of 100% keemun
CHAMOMILE Caffeine-free herbal dried flowers
DECAFFEINATED CEYLON black, a light cup with Ceylon character
DRAGON PEARL Jasmine, green tea infused with jasmine
PARIS Flavored black with bergamont
MINT VERBENA Caffeine-free herbal, light and refreshing
ORGANIC BANGKOK Green tea, coconut, lemongrass, ginger vanilla



GRAPPA E EAU DE VIE

NARDINI	6.50
AMOROSA DI TORCOLATO , Jacopo Poli	18.00

FRAMBOISE , Trimbach	6.00
POIRE WILLIAM , Trimbach	6.00