


Maxomia

RISTORANTE


DOLCI

BUTTERNUT SQUASH PANNA COTTA Amarena cherry sauce	5.95		SPICED POLENTA CAKE Served warm with cannoli cream sauce	6.95
MIA'S AMARETTI "Bocci Ball" Hazelnut and chocolate covered zabaglione gelato, Frangelico crema	6.95		TIRA MI SU Mascarpone, espresso and liquor-soaked ladyfingers	6.95
FLOURLESS CHOCOLATE CAKE White and dark chocolate ganache, raspberry sauce, Chantilly cream	6.95		PANNETONE BREAD PUDDING Brown butter crème anglaise.	6.95
CHEESE CAKE Lemon mascarpone cheesecake, orange rum sauce, lemon curd, almond tuille	6.95		ESPRESSO CREMA BRUCIATA espresso custard, candied lemon zest	5.95
ASSORTED GELATOS AND SORBETTOS	5.95		APPLE CROSTATA Graham cracker gelato, salted caramel sauce	6.95
			HOUSE-MADE BISCOTTI	1.25 each

CAPPUCCINO E LIQUORI

NUTCRACKER Nocello and White Creme de Cacao	5.50	TIRAMISU MARTINI Spiced Rum, Espresso, Godiva, Bailey's	5.95
TORRONE Amaretto di Saronno and Brandy	5.50	LEMONCELLO MARTINI Citron Vodka, Lemoncello	5.95
PANNA NOCE Baileys & Frangelico	5.50	MAX-A-CINO Tuaca and Tia Maria	5.50

CAFE E TEA

BARONET COFFEE Available in regular or decaffeinated	2.50		HARNEY & SONS TEAS	2.50
LAVAZZA ESPRESSO Available in regular or decaffeinated	2.75		HOT CINNAMON SPICE Flavored black, cinnamon orange peel and clove	
ESPRESSO DOPPIO A double shot	3.75		ORGANIC ENGLISH BREAKFAST Black, traditional tea of 100% keemun	
CAPPUCCINO Espresso with frothed milk	3.95		CHAMOMILE Caffeine-free herbal dried flowers	
LATTE Espresso and steamed milk, topped with froth	3.95		DECAFFEINATED CEYLON black, a light cup with Ceylon character	
LIPTON TEA Available in regular or decaffeinated	2.50		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

CAVAION DI MOSCATO , Inga	7.00	FRAMBOISE , Trimbach	6.00
NARDINI	6.50	POIRE WILLIAM , Trimbach	6.00
AMOROSA DI TORCOLATO , Jacopo Poli	18.00		