

DOLCI

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



TIRA MI SU	7.95
Mascarpone, espresso and liquor-soaked ladyfingers	
FLOURLESS CHOCOLATE CAKE	7.95
Chantilly cream, amarena cherry sauce	
PEANUT BUTTER MOUSSE	7.95
Dark Chocolate~ sea salt gelato, mascarpone mousse	
CHEESE CAKE	7.95
Lemon mascarpone, orange-rum coulis, almond tuille	

Pastry Chef Pamela Salas

CAPPUCCINO E LIQUORI

NUTCRACKER	6.50
Nocello and White Creme de Cacao	
TORRONE	6.50
Amaretto di Saronno and Brandy	
PANNA NOCE	6.50
Baileys & Frangelico	

TIRAMISU MARTINI	6.50
Spiced Rum, Espresso, Godiva, Bailey's	
LEMONCELLO MARTINI	6.50
Citron Vodka, Lemoncello	
MAX-A-CINO	6.50
Tuaca and Tia Maria	

CAFE E TEA

ENJOY A BISCOTTI WITH YOUR COFFEE	1.95
BARONET COFFEE	3.00
Available in regular or decaffeinated	
LAVAZZA ESPRESSO	4.00
Available in regular or decaffeinated	
ESPRESSO DOPPIO	5.00
A double shot	
CAPPUCCINO	5.00
Espresso with frothed milk	
LATTE	5.00
Espresso and steamed milk, topped with froth	
LIPTON TEA	3.00
Available in regular or decaffeinated	

HARNEY & SONS TEAS	3.00
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	



GRAPPA E EAU DE VIE

NARDINI	8.50
AMOROSA DI TORCOLATO , Jacopo Poli	18.00

FRAMBOISE , Trimbach	6.00
POIRE WILLIAM , Trimbach	6.00