

DOLCI

CHOCOLATE POTS DE CRÈME	7.95	PEANUT BUTTER MOUSSE	7.95
House-made chocolate custard, white chocolate ganache chantilly cream		Dark chocolate-sea salt gelato, Tahitian vanilla cream, peanut brittle dust	
MIA'S AMARETTI "Bocci Ball"	7.95	TIRA MI SU	7.95
Hazelnut and chocolate covered zabaglione gelato, Frangelico crème anglaise		Mascarpone, espresso and liquor-soaked ladyfingers	
APPLE PIE	6.95	FLOURLESS CHOCOLATE CAKE	7.95
Brick oven warmed apple pie, caramel sauce, Madagascar vanilla gelato		chantilly cream, amarena cherry sauce	
WHITE CHOCOLATE POLENTA CAKE	7.95	CREMA BRUCIATA	6.95
Classic marsala zabaglione		Tahitian vanilla custard, raspberry sauce, whipped cream	
HAND CRAFTED GELATOS AND SORBETTOS	5.95	CHEESE CAKE	7.95
		Orange infused vanilla ricotta, orange coulis	

CAPPUCCINO E LIQUORI

NUTCRACKER	6.95	TIRAMISU MARTINI	5.95
Nocello and White Creme de Cacao		Spiced Rum, Espresso, Godiva, Bailey's	
TORRONE	5.50	LEMONCELLO MARTINI	5.95
Amaretto di Saronno and Brandy		Citron Vodka, Lemoncello	
PANNA NOCE	5.50	MAX-A-CINO	5.50
Baileys & Frangelico		Tuaca and Tia Maria	

CAFE E TEA

BARONET COFFEE	2.50	HARNEY & SONS TEAS	2.75
Available in regular or decaffeinated		HOT CINNAMON SPICE	Flavored black, cinnamon orange peel and clove
LAVAZZA ESPRESSO	2.75	ORGANIC ENGLISH BREAKFAST	Black, traditional tea of 100% keemun
Available in regular or decaffeinated		CHAMOMILE	Caffeine-free herbal dried flowers
ESPRESSO DOPPIO	3.75	DECAFFEINATED CEYLON	black, a light cup with Ceylon character
A double shot		DRAGON PEARL	Jasmine, green tea infused with jasmine
CAPPUCCINO	3.95	PARIS	Flavored black with bergamont
Espresso with frothed milk		MINT VERBENA	Caffeine-free herbal, light and refreshing
LATTE	3.95	ORGANIC BANGKOK	Green tea, coconut, lemongrass, ginger vanilla
Espresso and steamed milk, topped with froth			
LIPTON TEA	2.50		
Available in regular or decaffeinated			

GRAPPA E EAU DE VIE

NARDINI	6.50	FRAMBOISE, Trimbach	6.00
AMOROSA DI TORCOLATO, Jacopo Poli	18.00	POIRE WILLIAM, Trimbach	6.00