

## DOLCI

### GINGER CRÈME BRUCIATA

Fresh ginger custard, caramelized sugar crust

8

### NAPOLEON

Crispy phyllo, chocolate & vanilla custard, fresh seasonal berries, rhubarb~raspberry sauce

8

### WHITE CHOCOLATE POLENTA CAKE

Classic marsala zabaglione, raspberry sauce

8

### COCONUT LAYER CAKE

Coconut crème, toasted coconut, toffee sauce

9

### TIRA MI SU

Mascarpone, espresso and liquor-soaked ladyfingers

8

### FLOURLESS CHOCOLATE CAKE

Chantilly cream, amarena cherry sauce

8

### PEANUT BUTTER MOUSSE

Dark Chocolate~ sea salt gelato, mascarpone mousse

8

### CHEESE CAKE

Lemon mascarpone, orange-rum coulis, almond tuille

8

*Pastry Chef Pamela Salas*



## CAPPUCCINO E LIQUORI

### NUTCRACKER

Nocello and White Creme de Cacao

7

### TORRONE

Amaretto di Saronno and Brandy

7

### PANNA NOCE

Baileys & Frangelico

7

### TIRAMISU MARTINI

Spiced Rum, Espresso, Godiva, Bailey's

7

### LEMONCELLO MARTINI

Citron Vodka, Lemoncello

7

### MAX-A-CINO

Tuaca and Tia Maria

7

## CAFE E TEA

### HOUSE~MADE BISCOTTI WITH YOUR COFFEE

2

### SELECTION OF HARNEY & SONS TEAS

3

### BARONET COFFEE

Available in regular or decaffeinated

3

### LAVAZZA ESPRESSO

Available in regular or decaffeinated

4

### ESPRESSO DOPPIO

A double shot

5

### CAPPUCCINO

Espresso with frothed milk

5

### LATTE

Espresso and steamed milk, topped with froth

5

### Italian Coffee

Coffee, Luxor Amaretto, Kahlua, whipped cream

8

### Spanish Coffee

Coffee, Tia Maria, Kahlua, Bacardi Rum, whipped cream

9

### Irish Coffee

Coffee, Jameson's Irish Whiskey, whipped cream, green crème de menthe

9

### Keoke Coffee

Coffee, Crème de cacao, brandy, whipped cream, shaved dark chocolate

9

### Mia Coffee

Coffee, Nocello, white crème de cacao, frangelico whipped cream

9



## GRAPPA E EAU DE VIE

### NARDINI

8.50

AMOROSA DI TORCOLATO, Jacopo Poli

18.00

FRAMBOISE, Trimbach

6.00

POIRE WILLIAM, Trimbach

6.00