

# DESSERTS AND AFTER DINNER DRINKS

## DOLCE

- Zabaglione** Marinated strawberries, creamy egg custard, Marsala wine 6.5  
**Cannoli** A crisp pastry shell stuffed with sweetened mixture of Ricotta cheese, and chocolate chips 5.5  
**Cheese Cake Torta** Housemade NY cheese cake tort over a honey cookie crust; served with a fresh berry puree 6.5  
**Panna Cotta** A light cream, Caribbean rum, and fresh vanilla, served with caramel sauce 6.5  
**Al Cioccolato** Deeply chocolate, enrobed in chocolate and filled with dark chocolate truffle 7.5  
**Crocante Milano** Peanut butter crunch, light creamy chocolate, caramel, layered twice on brownie cake 7.5  
**Tartufo** A rich chocolate mousse, vanilla cream, crushed hazelnuts, dark chocolate 6.5  
**Tiramisu** Italian Ladyfingers delicately soaked in espresso then topped with a mascarpone cheese and a dusting of cocoa. 6.5  
**Vellutata al Cioccolato** Chocolate mousse topped with a light whipped cream \$7.5  
**Gelato** Italian ice cream available in a variety of flavors 6.5

## COFFEE SELECTIONS

- Espresso** Full flavored, intensely concentrated essence that results when dark roasted Italian coffee is brewed in an espresso machine 2.5  
**Double Espresso** Two full ounces of intensely concentrated dark roasted Italian coffee 3.5  
**Cappuccino** Hot espresso with steamed milk 4.5  
**Caffe Latte** Hot espresso, topped with steamed milk 4.5  
**Caffe Mocha** Espresso with a dollop of chocolate, steamed milk and whipped cream on top 5.  
**Mocaccino** Cappuccino coffee with a dollop of chocolate 5.

## WHITE DESSERT WINES

- Rayne-Vigneau, Sauternes, France, 1988 16.  
Michele Chiarlo, Nivole, Italy, 2004 7.5  
Bonny Doon, Muscat, Santa Cruz, America 8.5  
Bonny Doon, Framboise, Santa Cruz, America 7.5  
Vidal, Innskillin, Canada, 2003 17.5

## BRANDY

- Vecchia Romagna 3 year-old 9.5  
Vecchia Romagna, Riserva 10.5

## LIQUOR

- Grand Marnier 8.95  
Dom B&B 7.95  
DiSaronno Amaretto 7.25  
Godiva, Dark Chocolate 6.5  
Godiva, White Chocolate 6.5  
Frangelico 7.95  
Kahlua 6.95  
Chambord 6.5  
Drambuie 8.5  
Cointreau 8.5  
Campari 6.5  
Sambuca Romana 5.9  
Sambuca Romana, Black 5.95  
Galliano 6.5  
Tia Maria 6.95  
Southern Comfort 5.95  
Cuarenta Y Tres 6.5  
Irish Mist 6.5  
Dubonnet Red 4.5  
Caravella Orangello 5.99  
Caravella Lemoncello 5.99

## COFFEE SELECTIONS WITH LIQUOR

- Cappuccino DiSaronno** Cappuccino, Amaretto DiSaronno, whipped cream 7.5  
**Cappuccino Frangelico** Cappuccino, Frangelico, whipped cream 7.  
**Caffe Italiano** Coffee with Galliano and whipped cream 6.5  
**Irish Coffee** Coffee with Jameson's Irish Whiskey, Kahlua and whipped cream 7.5  
**Caffe Reggae** Coffee with Myer's rum, Tia Maria, Dark crème de Cocoa, and whipped cream 7.5  
**Caffe B-52** Coffee with Bailey's, Grand Marnier, Kahlua and whipped cream 8.5

## RED DESSERT WINES

- Dow's, Portugal, 1977 22.  
Dow's LBV, Portugal, 1995 8.5  
Graham's Portugal 1977 25.  
Graham's Six Grapes, NV 7.5  
Fonseca, Bin #27, Portugal, NV 6.5  
Taylor LBV, Portugal, 1996 18.5

## SINGLE MALT SCOTCH

- Laphroaig 10 year-old 9.95  
Glenlivet 12 year-old 11.5  
Glenfiddich 12 year-old 11.5  
Macallan 12 year-old 8.95  
Dalwhinnie 15 year-old 10.5  
Glenmorangie 15 year-old 12.5

## COGNAC

- Remy Martin VSOP 14.  
Remy Martin XO 23.5  
Remy Martin Louis XIII 120.  
Martell Cordon Bleu 25.  
Hine 11.5  
Hennessy XO 19.5  
Hennessy VSOP 11.5  
Courvoisier VSOP 9.75

### Pierre Ferrand Selection

- "Des Anges" 30 year-old 18.5  
"Cigare Reserva" 25 year-old 14.5

## ARMAGNAC

- Chateau De Laubade, VSOP 26.5  
Chateau De Laubade, Bas 1963 32.5

## GRAPPA

- Il Poggione 11.5  
Berta, Tressolitre, Nebbiolo, 1991 22.5  
Berta, Tressolitre, Moscato, 1991 19.5  
Berta, Roccavino, Barbera, 1991 18.9



Buon Appetito!

