





## Cognac

Remy Martin XO 35. 2oz 50. 3oz Courvoisier VSOP 11.  
 Remy Martin 1738 13. Hennessy 11.

## Cordials

Grand Marnier 11. Drambuie 11.  
 Molinari Sambucca 9. Disaronno 9.  
 Opal Black Sambucca 9. Frangelico 9.  
 Marie Brizard Anisette 9. Limoncello 9.  
 Alexandria Grappa 9. Kalhua 9.  
 Baileys 9. Nocello 9.

## Dessert Wines

Fonseca Port 10 yr. 10.  
 Moscato, Asti, Saracco 9.

## Coffee Drinks

Cappuccino with Sambucca 9.  
 Italian Coffee with Amaretto 9.  
 Irish Coffee with Jameson Whiskey 9.  
 Mexican Coffee with Tequila & Kalhua 9.  
 B52 Coffee with Grand Marnier, Baileys, & Kalhua 9.  
 Nutty Italian Man Cappacino with Amaretto & Frangelico 9.

## Dolce \$9

### House-Made Bomboloni

Served Warm – Cinnamon Sugar – Strawberry Preserves – Super-Fine Sugar.

### Our House Cheesecake of The Moment

Seasonal Berries – Whipped Cream – Mint.

### Deconstructed Banana Cream Pie

Banana Pudding – Torched Bananas – Whipped Cream – Sweet-Crunchy Pecans – Caramel Sauce.

### Warm Falling Down Chocolate Cake

Raspberry Coulis – Banana Foster Gelato – Chocolate “Confetti” – Fresh Mint.

### Savory Goat Cheese Pudding

Macerated Berries – Wild Flower Honey – Mint.

### Gelati or Sorbetti

House Biscotti – Fresh Mint – Super-Fine Sugar.

Ask Your Server for Today's Selections

## Coffee



Coffee 3.  
 Tea & Herbal Tea 3.  
 Espresso 3.50.  
 Double Espresso 5.  
 Cappuccino 5.  
 Latte 5.

