



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 10. Disaronno 10.

Opal Black Sambucca 9. Frangelico 9.

Marie Brizard Anisette 9. Limoncello 9.

Alexandria Grappa 10. Kalhua 9.

Baileys 9. Nocello 9.

Dessert Wines

Fonseca Port 10 yr. 10.

Moscato, Asti, Candoni 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 & Frangellico 9.

Dolce

Orange-Honey Crème Brulee *GF* 9.

Orange-Honey Custard – Burnt Sugar – Coconut Cookie – Powdered Sugar
Fresh Mint.

Our Individual Cheesecake of The Moment 8.

Macerated Berries – Whipped Cream – Mint – Coulis – Crème Anglaise.

House-Made Flourless Chocolate Cake *GF* 10.

Bananas Foster Gelato – Belgium Chocolate Mousse – Malted Chocolate
Raspberry Coulis – Super-Fine Sugar.

Our “Large” Cannoli 9.

Toasted Pistachio-Chocolate Chip & Espresso “Mousse” – Malted Chocolate
Sauce – Whipped Cream – Pistachio Crumbs.

Fresh Fruit *GF* \$MKT.

Chef’s Daily Inspiration – Macerated Berries – Fresh Mint.

Our Tartufo *GF* 9.

Espresso Pastry Cream – Raspberry Coulis – Chocolate Sauce – Crème Anglaise
Whipped Cream – Fresh Mint.

Gelati or Sorbetti *GF* 8.

House Biscotti – Fresh Mint – Super-Fine Sugar.

Ask Your Server for Today’s Selections

GF = Can Be Prepared Gluten Free

Coffee

Coffee 3.

Tea & Herbal Tea 3.

Espresso 3.50.

Double Espresso 5.

Cappuccino 5.

Latte 5.

