

Desserts

Torta di melo Con Gelato di Vaniglia

Apple Tart Tatin with Cream Caramel and Vanilla Ice Cream

\$11.95

Panna Cotta

Cream Custard with Strawberry Sauce

\$11.95

Torta di Cioccolato

Flourless Chocolate Cake

\$11.95

Torta Limone

Lemon Meringue Tart

\$11.95

Tiramisu

Lady Fingers Dipped in Espresso with Mascarpone Cream

\$11.95

Torta al Formaggio

Cheesecake

\$11.95

Torta della Nonna

Short pastry base with Custard Topped with Pine Nuts

\$11.95

Crostata alla Banana

Banana Chocolate Cream Tart

\$11.95

Budino di Panettone

Bread Pudding

\$11.95

Gelati e Sorbetti

Ice Cream and Sorbet

\$11.95

Crostata di Frutta

Fresh Fruit Tart

\$11.95

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness. *

** All our desserts are Homemade by our Pastry Chef**

Dessert Wine and Liqueur

Moscato \$13.00

Malvasia Delle Lipari Colosi \$14.00

Vin Santo Castello Del Trebbio \$14.00

Ice Wine Inniskillin \$15.50

Brachetto Banfi \$12.50

Limoncello, Villa Massa \$13.50

Port Wines

Cockburn Special Reserve \$14.00

Sandeman Reserve \$14.50

Sandeman Tawny Port 10 yr \$15.00

Sandeman Tawny Port 20 yr \$17.00

Sandeman Port Vintage 2016 \$32.00

Dow Vintage Port 2018 \$31.00

Grappe

Banfi, Grappa \$13.00

Alexander Grappa \$13.50

Nardini Mandorla \$13.50

Nonino Chardonnay \$16.00

Tiganello, Grappa \$19.00

Poli Honey \$14.00

Gaja Grappa Darmagi \$22.00

Sassicaia Grappa \$30.00

Camomilla Sibona \$15.00

Cognac and Brandy

Calvados Coeur De Lion Sel. \$14.00

Courvoisier V.S. \$16.00

Courvoisier X.O. Imperial \$44.00

Remy Martin V.S.O.P. \$20.00

Pierre Ferrand Reserve 10 yr old \$19.50

Hennessy Paradise \$310.00

Hennessy V.S.O. P. \$21.00

Martelle Cordon Blue \$47.00

Martelle X.O. \$47.00

Hennessy X.O. \$53.00

Remy Martin 1738 \$19.00

Remy Martin X.O. \$46.00