

DOLCI DELLA CASA

9.00

Tiramisu \$9

Two layers of ladyfingers soaked with espresso,
filled with our homemade sweet mascarpone cream
dusted with rich cocoa powder

Crème Brulee \$9

Homemade vanilla flavored flan with glazed brown sugar

Soufflé al Cioccolato \$9

Warm chocolate soufflé with creamy center served with hazelnut gelato

Crostata di Mele \$9

Warm apple strudel served with a scope of Tahitian vanilla gelato

Mousse al Cioccolato \$8

Delicate chocolate mousse on a chocolate sponge base covered
with a light coat of bitter chocolate

New York Cheese Cake \$8

Classic New York Style cheese cake with a light cream cheese filling

Torta della Nonna

Piatto di Formaggi Misti

Assortment of Italian cheeses
Market Price

CAFFE'

Espresso, 3.50

Cappuccino, 4.50

American Coffee, 2.00

Teas and Herbal Teas, 2.50 - 3.50

Specialty Coffee, 8.50

DESSERT WINES

Dievole, Vinsanto Del Chianti – 10.00

Elio Perrone, Moscato d'Asti "Sourgal" – 11.00

GRAPPE

Grappa della Casa – 9.00

Lorenzo Inga Double Distilled Grappa – 11.00

Grappa di Chardonnay

Grappa di Dolcetto

Grappa di Gavi di Gavi

Grappa di Moscato

Grappa di Nebbiolo da Barolo

Grappa di Pinot Noir

PORTS

Graham's Six Grapes – 9.00

Graham's 20 Years Tawny – 13.00

Graham's 30 Years Tawny – 20.00

Vintage Ports – Ask your server what is being poured

COGNACS, BRANDIES & CALVADOS

Courvoisier V.S.O.P – 9.00

Boulard Calvados "Grand Solage" – 9.00

Germain Robin Fine Brandy – 9.00

Cerbois XO Armagnac – 9.50

Hennessy "Privelige" V.S.O.P – 9.50

Remy Martin V.S.O.P – 10.50

Martell Cordon Bleu – 17.00

Courvoisier "Initiale Extra" – 41.00

SINGLE MALT SCOTCH

Glenlivet 12 Years – 9.00

Glenfiddich 12 Years – 9.00

Glenmorangie 10 Year – 9.50

Auchentoshan – 10.00

Bushmills – 12.00

The Macallans 12, 18, cask strength

Laphroig 15 – 17.00