



**Brown Sugar Cinnamon Rice Pudding.....8.95**

Served with Fresh whipped Cream, Candied Pecan Brittle, Dried Cranberries and  
Candied Orange Peel \*Gluten Free

*Sommelier's Pairing: Michele Chiarlo, Moscato d'Asti, Italy '14 9.95*

**Tiramisu Cheesecake.....8.95**

Coffee Soaked Lady Finger Cake, Mascarpone, Cheesecake,  
Cappuccino Anglaise, Hazelnut Brittle

*Sommelier's Pairing: Alba Vineyard, Vintage Port 10yr, NJ '10 14.95*

**Chocolate Caramel Cake.....8.95**

Served Warm with Caramel Sauce and Vanilla Bean Gelato

*Sommelier's Pairing: Tuaca, Citrus & Vanilla Brandy Liqueur 8.75*

**Cannoli Trifle.....8.95**

Layers of Devil's Food Cake, Cannoli Cream, Fresh Whipped Cream,  
Garnished with Cannoli Cookie Dust

*Sommelier's Pairing: Taylor Fladgate 20 Year Tawny 15.95*

**Warm Zeppoles.....7.95**

Maple Sugar, Vanilla Sauce

*Sommelier's Pairing: Nocello Walnut-Hazelnut Liqueur 9.95*

**Grato Celebration Cake.....15.95**

Funfetti Cake, Chocolate Crunchies, Salted Caramel Ganache, Vanilla Gelato  
Made to Share for Two

*Sommelier's Pairing: Brachetto d'Acqui, Rosa Regale '12 11.95*



**Specialty Loose Teas...3.50**

Blood Orange, Tibetan Tiger, Peppermint,  
Earl Grey, Decaf Earl Grey, Chelsea Breakfast, Green, White Monkey, Chamomile,  
Ginger Peach, Apple Cinnamon Rooibos

**Please make your server aware of any allergies or dietary restrictions**

## **SINGLE MALTS, SPECIALTY SCOTCH, SPECIALTY BOURBON**

Glenfiddich 12 year old	13.40
The Glenlivet 12 Year Old (Highlands)	13.45
Macallan 12 Year Old (Highlands)	16.45
Macallan 18 Year Old (Highlands)	40.00
Johnnie Walker Blue Label	42.00
Blantons Bourbon	16.95
Woodford Reserve Bourbon	12.95
Four Roses "Single Barrel" Bourbon	15.40
Jefferson's "Ocean" Small Batch Bourbon	21.40

## **COGNACS**

Hennessy VS	11.00
Courvoisier VSOP	14.75
Remy Martin VSOP	18.00
Remy Martin XO	25.00

## **PORTS & DESSERT WINE**

Taylor Fladgate 10yr Tawny	11.95
Taylor Fladgate 20yr Tawny	15.95
Blandys, "Malmsey" Madeira, Oak Cask 10yr	14.95
Alba Vineyard, Vintage Port 10yr, NJ '10	14.95
Brachetto, Rosa Regale, Italy '12	11.95
Harvey's Bristol Cream Sherry	6.95
Michele Chiarlo, Moscato d'Asti, Italy '14	9.95

## **GRAPPA**

Nardini Mandorla	10.95
Jocopo Poli Torcolato	13.95
Uva Viva	10.95

## **CORDIALS**

Averna Amaro	9.95
Montenegro Amaro Italiano	9.75
Fernet Branca	9.95
Faretti Biscotti Liqueur	8.95
Sambuca Romana	8.75
Sambuca Romana Black	8.75
Marie Brizard Anisette	9.25
Saliza di Saronna	10.25
Drambuie	11.75
B & B	11.75
Tuaca	8.75
Licor 43	8.75
Grand Marnier	9.75
Tia Maria	9.75
Frangelico	9.75
Bailey's Irish Cream	9.75