



Nutella Bread Pudding.....8.95

Served with Vanilla Gelato, Fresh Strawberry

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

Italian Butter Cake.....8.95

Served with a Strawberry Compote and Fresh Whipped Cream

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

Chocolate Mousse CakePot8.95

Layers of Devil's Food Cake and Decadent Chocolate Mousse

Sommelier's Pairing: Jacopo Poli, Grappa di Torcolato 13.75

Tiramisu Cheesecake.....8.95

Coffee Soaked Lady Finger Cake, Mascarpone Cheesecake,

Cappuccino Anglaise, Hazelnut Brittle

Sommelier's Pairing: Taylor Fladgate 20yr Tawny 15.95

Chocolate Caramel Cake.....8.95

Served Warm with Caramel Sauce and Vanilla Bean Gelato

Sommelier's Pairing: Frangelico, Hazelnut Liqueur 9.75

Warm Zeppoles.....7.95

Maple Sugar, Vanilla Crème Anglaise

Sommelier's Pairing: Tremontis Limonsardo Liqueur, Limoncello 9.75

Grato Celebration Cake.....15.95

Layered Vanilla Funfetti Cake, Vanilla Gelato, Chocolate Crunchies, Fudge Glaze

Made to Share for Two

Sommelier's Pairing: Saliza di Saronna Amaretto Liqueur 10.25

Affogato7.95

Vanilla Gelato, Garnished with a Biscotti, Espresso Poured over Tableside

Gelato & Sorbet5.95

Vanilla, Chocolate, Sea Salt Caramel, Raspberry, Lemon

Please make your server aware of any allergies or dietary restrictions

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
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
Jacopo Poli Torcolato	13.95
Uva Viva	10.95

CORDIALS

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

SPECIALTY COFFEES.....8.75

Thin Mint

Hot Chocolate with Crème de Menthe and Whipped Cream garnished with Mint Sprig

Spiked Hot Chocolate

Godiva Liqueur, Chocolate Milk, Whipped Cream and Chocolate Chips

Café Tuaca

Steamed Coffee with Milk, Tuaca, Whipped Cream garnished with Sprinkled Cinnamon and Candied Orange

Green Tea Float

Jameson Whiskey, Lemon Sorbet, Sencha Green Tea, Ginger Beer

SPECIALTY LOOSE TEAS.....3.50

Blood Orange, Tibetan Tiger, Peppermint,
Earl Grey, Decaf Earl Grey, Chelsea Breakfast, Sencha Green, Chamomile