



**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 Blueberry Compote and Fresh Whipped Cream

*Sommelier's Pairing: Limoncello di Sardegna, 9.75*

**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: Tuaca, Italian Brandy 8.75*

**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*

**Affogato .....7.95**

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

**Gelato & Sorbet .....5.95**

Vanilla, Chocolate, Sea Salt Caramel, Lemon, Seasonal Flavor

**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
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
Bilaro Amaro	11.95
Sambuca Romana	8.75
Sambuca Romana Black	8.75
Marie Brizzard Anisette	9.25
Saliza di Saronna	10.25
Drambuie	11.75
Limoncello di Sardegna	9.95
Tuaca	8.75
Grand Marnier	9.75
Frangelico	9.75
Faretti Biscotti	9.25
Bailey's Irish Cream	9.75

## SPECIALTY COCKTAILS

### Chocolate Covered Raspberry 12.95

Stoli Raspberry Vodka, Godiva Chocolate Liqueur, Chambord

### Impulso 10.95

Café Pastron Tequila, Bailey's Irish Cream, Freshly Brewed Espresso

### Café Tuaca 8.75

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

## SPECIALTY LOOSE TEAS.....3.50

Tibetan Tiger, China Green Tea, Ruby Sipper,  
Earl Grey, Decaf Earl Grey, English Breakfast, Chamomile