



Nutella Bread Pudding.....8.95

Served with Vanilla Gelato, Fresh Strawberry

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

Peanut Butter Chocolate Cup.....8.95

Layers of silky peanut butter mousse, chocolate fudge and brownie bites, fresh whipped cream

Sommelier's Pairing: Taylor Fladgate 20yr Tawny 15.95

Cheesecake.....8.95

Graham Cracker Crust, Red Wine Cranberry Compote,
Fresh Whipped Cream

Sommelier's Pairing: Limoncello di Sardegna, 9.75

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

Affogato7.95

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

Gelato & Sorbet5.95

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
Licor 43	8.75
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