



Nutella Bread Pudding.....8.95

Served with Vanilla Gelato

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

Cheesecake.....8.95

Graham Cracker Crust, Topped with Toasted Pecan Caramel,
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

Warm Pumpkin Butter Cake.....14.95

Caramel Drizzle, cranberry compote, fresh maple whipped cream

***Proceeds from each cake sale in the month of November will be donated
to the Community Food Bank of New Jersey**



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
Alba Vintage Port 2013	14.95

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