



NY STYLE CHEESECAKE

creamy cheesecake with a graham cracker crust finished with raspberry sauce and mint
\$9

CANNOLIS

three fried shells filled with hand dipped sweetened ricotta, cinnamon and lemon zest finished with semi sweet chocolate chips and powdered sugar
\$8

SPUMONI SUNDAE ♦

chocolate, pistachio and cherry gelato topped with whipped cream and chocolate sauce
\$10

TIRAMISU

traditional lady fingers dipped in coffee and brandy layered with sweetened mascarpone finished with cocoa powder
\$9

BY THE SCOOP ♦

chocolate gelato, pistachio gelato, sweet cream gelato, cherry gelato, strawberry sorbetto
\$3

COFFEE AND HOT TEA

DRIP COFFEE	\$2.00	CAPPUCCINO	\$4.00
ESPRESSO	\$3.00	LATTE	\$4.50
AMERICANO	\$4.00	SELECTION OF HOT TEAS	\$3.00



AMARO

FERNET BRANCA	\$8
CYNAR	\$6
AVERNA	\$9
LUXARDO	\$7
CIO CIARO	\$7
RAMAZZOTTI	\$6
MONTENEGRO	\$8
LUCANO	\$8
NONINO QUINTESSENTIA	\$15

GRAPPA

LUXARDO EUGANEA	\$8
NARDINI ACQUA DI CEDRO	\$12
MAROLO CHAMOMILE	\$15
MAROLO DI BAROLO	\$12

PORT

SANDEMAN FOUNDERS RESERVE	\$8
GRAHAM'S 20 YEAR TAWNY	\$13

DESSERT WINE

BAROLO CHINATO	Batasiolo, Vino Aromatizzato	\$14
TREBBIANO/MALVASIA	Volpaia, Vinsanto del Chianti Classico, Tuscany (2012)	\$16
ARNEIS	Malvira, "Renesium", Late Harvest (NV)	\$13

DESSERT COCKTAILS

IRISH COFFEE	Irish whiskey, coffee, whipped cream	\$11
ESPRESSO MARTINI	vodka, creme de cacao, kahlua, bailey's, espresso	\$12