

Dessert Menu

TIRAMISU

Ladyfingers dipped in coffee, layered with light & fluffy mascarpone cheese, flavored with cocoa

\$6.95



CHOCOLATE FUDGE CAKE

Two chocolate layers separated and topped with chocolate fudge

\$6.95



HOMEMADE BAKED CHEESECAKE

A delightfully light plain baked cheesecake

\$6.95



STICKY TOFFEE PUDDING

Served warm with toffee sauce and vanilla ice cream

\$6.95



APPLE STRUDEL

Warm apple filled pastry served with vanilla ice cream

\$6.95



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CLASSIC TORTUGA RUM CAKE

From our friend, Capitano Robert

\$6.95



SICILIAN CANNOLI

Delicious sweet mascarpone cream in a crisp pastry shell

\$6.95



CRÈME BRULEE

Rich vanilla custard topped with a contrasting layer of hard caramel

\$6.95



AFFOGATO

Vanilla ice cream topped with chunks of biscotti, covered with a single shot of hot espresso

\$7.50



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GELATO

*Fresh handmade
Classic Italian
Gelato*

*Strawberry
Stracciatella
Bacio (Nutella)
\$6.95*

ICE CREAM

*A double scoop of
Haagen Dazs
Ice cream*

*Chocolate
Vanilla
\$6.95*

SORBET

*A double scoop of
Haagen Dazs
Sorbet*

*Mango
Lemon
\$6.95*



After Dinner Drinks

COFFEE

*Regular Coffee or Tea \$2.00
Espresso \$2.75
Double Espresso \$3.50
Cappuccino \$3.75
Double Cappuccino \$4.50
Latte \$4.00*

SPECIALTY COFFEE

*CASANOVA \$7.50
Frangelico & Baileys
AMARETTO \$7.50
Amaretto & Vanilla Vodka
SICILIANO \$7.50
Black Sambuca
IRISH \$7.50
Irish Whiskey
CARIBBEAN \$7.50
Tia Maria, Dark Rum & Crème de
Cacao
AFTER EIGHT \$7.50
Kahlua & Chocolate Mint Liqueur*

AFTER DINNER DRINKS

*Grappa Bianca Ruffino \$7.50
Grappa Farnese Barricata \$10.50
Grappa di Brunello \$12.50
Ruby Ferreira Port \$5.50
Tio Pepe Sherry Fino \$7.50
Taylors Sandeman 20yrs Port \$13.50
Dow's Port Vintage 1985 \$19.95
Remy Martin Luis XIII \$95.00*

