Dessert Menul

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



Dessert Menu

CLASSIC TORTUGA RUM CAKE

From our friend, Capitano Robert \$6.95



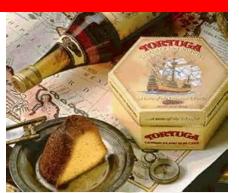
Delicious sweet mascarpone cream in a crisp pastry shell \$6.95

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









Dessert Menul

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

