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

KEY LIME PIE

Authentic Key Lime Pie with a golden graham cracker crust topped with whipped cream and a slice of lime \$6.95



Dessert Menu

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





Dessert Menu

GELATO

Fresh handmade Classic Italian Gelato

Pistachio Stracciatella Bacio (Nutella) Chocolate \$6.95

ICE CREAM

A double scoop of Haagen Dazs Ice cream

Strawberry 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 \$3.00 Double Espresso \$4.00 Cappuccino \$4.00 Double Cappuccino \$5.00 Latte \$4.50

SPECIALTY COFFEE

CASANOVA \$8.50
Frangelico & Baileys
AMARETTO \$8.50
Amaretto & Vanilla Vodka
SICILIANO \$8.50
Black Sambuca
IRISH \$8.50
Irish Whiskey
CARIBBEAN \$8.50
Tia Maria, Dark Rum & Crème de
Cacao
AFTER EIGHT \$8.50
Kahlua & Chocolate Mint Liqueur

AFTER DINNER DRINKS

Grappa Bianca Ruffino \$6.50
Grappa Farnese Barricata \$9.50
Grappa di Brunello \$14.50
Ruby Ferreira Port \$5.50
Tio Pepe Sherry Fino \$7.50
Taylors Sandeman 20yrs Port \$11.50
Dow's Port Vintage 1985 \$24.50
Remy Martin Luis XIII \$95.00
*Ask Your Server for Other Options

