

*Dolci (Desserts)*

<b>TORTA DI FORMAGGIO</b>	<b>\$7.73</b>
Traditional Italian Cheesecake	
<b>CANNOLI SICILIANI (3 MINI CANNOLIS)</b>	<b>\$5.73</b>
Pastry shell filled with ricotta cheese, chocolate chips & pistachio	
<b>FRESH FRUIT CRÈME BRULEE'</b>	<b>\$7.73</b>
Ask your server the fruit today	
<b>TIRAMISU'</b>	<b>\$7.73</b>
Ladyfingers dipped in Lavazza espresso coffee & mascarpone cream	
<b>PROFITEROLE TORTE</b>	<b>\$7.73</b>
Chocholate cake topped with Choux pastry filled with whipping cream & topped with soft chocolate sauce	
<b>LEMONCELLO CAKE</b>	<b>\$7.73</b>
Mascarpone layers of moist cake with lemoncello topped with white chocolate	
<b>ITALIAN GELATI</b>	<b>\$6.73</b>
Vanilla, Chocolate, Hazelnut, *Strawberry	
<b>GELATO AFFOGATO</b>	<b>\$7.73</b>
Vanilla gelato doused with Lavazza espresso	
<b>CHOCOLATE TARTUFO</b>	<b>\$7.73</b>
Chocolate Truffle with Zabaglione Cream & Hazelnuts	
<b>*SORBETTI</b>	<b>\$6.73</b>
Blood Orange or Lemon Sorbet	
<b>*GLUTEN FREE FLOURLESS CHOCOLATE TORTE</b>	<b>\$7.73</b>
<b>CASSATA</b>	<b>\$7.73</b>
Sicilian shortbread cake with cannoli cream	
<b>DESSERTS OF THE DAY ASK YOUR SERVER</b>	

\*Gluten Free Desserts

*Cordials*

**COGNAC:**

**HENNESSY V.S., COURVOISIER V.S.** **\$10.00**

**REMY MARTIN VSOP** **\$10.00**

**DIGESTIVE E AMARI:**

**LIMONCELLO, FABRIZIA** **\$6.00**

**SAMBUCA ROMANO, SAMBUCA BLACK** **\$6.00**

**AMARETTO DI SARONNO** **\$7.00**

**AMARO AVERNA (SICILY)** **\$7.00**

SOLERNO (BLOOD ORANGE LIQUER) (SICILY)	\$9.00
ARMAGNAC V.S.O.P.	\$10.00
GALLIANO	\$7.00
MALT & SPECIALTY SCOTCHES:	
MCCALLAN AGES 12 YRS	\$13.00
GLENLIVIT AGED 12 YRS	\$9.00
GLENFIELDICH AGED 12 YRS	\$9.00
OBAN AGED 14 YRS	\$14.00
GRAPPA:	
GRAPPA MOSCATO, INGA	\$10.00
MARTINI'S:	
CHOCOLATE HAZELNUT MARTINI Stoli Vodka, Frangelico, Cream & Godiva Liqueur	\$10.00
ESPRESSO MARTINI Stoli, Kahlua, Bailey's, Lavazza Espresso	\$10.00
CAFE:	
AMERICAN REGULAR & DECAF COFFEE	\$2.25
ESPRESSO	\$2.50
DOUBLE ESPRESSO	\$3.73
ESPRESSO MACCHIATO	\$3.73
CAPPUCCINO	\$4.73