

After Dinner Drinks

CORDIALS & LIQUEURS

Amaro Lucano	Galliano
Amaretto Disaronno	Galliano Ristretto
Baileys Irish Cream	Kahlúa
Campari	Limoncello
Chambord	Midori
Drambuie	Sambuca
Frangelico	Tuaca
Fernet Branca	Jagermeister

DESSERT WINES

(3 oz glass)



Fonseca Bin 27 Port	12
Graham's 20 yr Tawny	19

BRANDY • COGNAC • GRAPPA



E & J Brandy
Hennessy VS
Castello Banfi Grappa
Poli Barrique Grappa <i>Aged in Oak</i>

COFFEE • CAFE



*Espresso	single/double	3.5 / 5
*Coffee		3.5
Americano		5
*Cappuccino		6.99
*Café Mocha		7.50
Latte Macchiato		6.99
Ghirardelli Hot Chocolate		5.00
Ghirardelli Hot Chocolate	/ milk	6.50
Extra Froth		0.5
*Baileys & Coffee		10
*Irish Coffee	Jameson & Coffee	10
*Italian Coffee	Galliano & Coffee	10

SCOTCH & WHISKEYS

Atticus Jones
Basil Haydens
Bulleit Bourbon
Bulleit Rye
Canadian Club
Crown Royal
Ella Jones
Four Roses
Glenlivit 12 year
Glenfiddich 12 year
Dewers White
Jack Daniels
Jack Daniels-Honey
Jameson
Johnnie Walker Black
Johnnie Walker Blue
Knob Creek
Makers Mark
Oban 14 year
Seagram's VO
Seagram's 7

DESSERTS

Cannoli Pastry

Traditional: \$7.50ea) Pistachio \$8.50(ea)

Mini Cannoli: \$2.50(ea)

An Italian traditional Cannoli shell filled with vanilla sweetened ricotta & chocolate pieces.



Chocolate Bomb \$8.50

Made in house with fresh cannoli cream, wrapped in caramel and dipped in chocolate (Gluten Free).



Tiramisu \$8.50

Sponge cake layered with mascarpone.



Limoncello Cake \$7.50

Moist lemon cake layered with Limoncello cream custard topped with shaved white chocolate .



Cheesecake \$8.50

Choice of Caramel Pecan Cheesecake or Chocolate Silk Cheesecake atop a crumbly graham crust.

Traditional Italian Cookies*

\$2.50 - \$3.25 each

Plain Pinch, Chocolate Dipped, Chocolate Cinnamon, Raspberry Thumbprint, Toasted Almond, and Pignoli

**Our almond cookies are homemade and we may run out of certain selections.*

Ask About Our Seasonal Cakes!