

COFFEE, TEA AND BEVERAGES

Espresso Dark rich flavorful coffee	3.00
Double Espresso Two shots of intensely flavored espresso	4.00
Cappuccino Espresso with frothed milk.....	4.00
Caffe Latte Espresso with steamed milk.....	4.00
Caffe Olea Regular brewed coffee with steamed milk.....	3.00
Caffe Macchiato	3.50
Latte Macchiato	4.00
Iced Cappuccino Espresso with chilled milk, topped with whipped cream.....	4.50
Flavored Cappuccino	5.00
With a shot of flavored syrup, Irish cream, mocha, vanilla, hazel or crème de cacao	
Hot Chocolate	3.00
American Coffee	2.50
Irish Coffee Jameson or Bailey's and coffee	8.00
Mexican Coffee Kahlúa and coffee	8.00
Harney & Sons Master Tea Blenders	2.75
Earl Grey Supreme, Organic Green, Mint Verbena, Organic English Breakfast, Chamomile, Paris, Rooibos Chai, Pomegranate Oolong	
<i>Above drinks are available decaffeinated</i>	
Cordials 1 oz. Anisette, Sambuca, Baileys, Amaretto, Frangelico, Kahlua	4.95

DECADENT DESSERTS

Miniature Cannoli Chocolate chip cream filling	3	5.95
Toasted Almond		6.95
Ladyfingers soaked in amaretto layered with marscapone cream and topped with roasted almonds		
Tiramisu		6.95
Espresso and amaretto soaked ladyfingers layered with marscapone and whipped cream		
Chocolate Crunch Cheesecake		6.95
Creamy New York cheese cake topped with light chocolate fudge and caramel crunch candies		
Chocolate Brownie Cake		6.95
Two layers of fudge brownie filled with fudge frosting and chocolate chips, finished in a dark chocolate glaze		
New York Cheesecake		6.95
Traditional creamy cheese cake		
Raspberry Tart		6.95
Fragrant short pastry filled with chantilly cream topped with a rich layer of raspberry		
Panacotta		6.95
Creamy and rich custard topped with caramel sauce		
Crème Brulee		6.95
A classic European dessert. Creamy custard topped with caramelized sugar		
Gelato		6.95
French vanilla, chocolate, chocolate chip, hazelnut, pistachio and coffee		
Sorbet		7.95
Please ask your server for the flavors of the day		
Tartufo		7.95
Vanilla and chocolate ice cream, almonds and a cherry in the middle covered in chocolate		
Chocolate Souffle		7.95
A rich chocolate cake with a liquid center of chocolate ganache served warm with vanilla ice cream		
Caramel Apple with Vanilla Ice Cream		7.95
A warm flaky crust loaded with apples and spices, topped with vanilla ice cream		
Nutella Pizza		15.00
Nutella, fresh raspberries, bananas and crushed almonds on top of our fresh baked pizza dough		

DESSERT WINES, GRAPPA AND PORT SELECTION

Dessert Wine Moscato Low alcohol, fruity with hints of honey and pears.....	9.00	30.00
Sandeman Founders Reserve		9.00
Grappa di Moscato, Berta		10.00
Fonseca Porto Bin No. 27		11.00
Taylor Fladgate Special Reserve 20 yrs old		11.00
Grappa, Candolini Bianca		12.00