

**DOLCE** ↓

**DESSERT TASTER**

enjoy three of our delectable desserts for \$19.00

**TIRAMISÙ \$7.25**

house-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese

**CHOCOLATE SOUFFLÉ CAKE \$7.25**

house made warm chocolate soufflé cake  
add vanilla or chocolate ice cream \$2

**TARTUFO \$5.50**

tartufo royale - decadent chocolate ice cream with a vanilla centre

**CRÈME BRÛLÉE \$7.25**

the traditional creamy egg custard, crunchy caramel glaze

**ZEPPOLE \$7.25**

mini Italian doughnuts dusted in cinnamon & sugar

**SPECIALTY COFFEES \$9.00**

SPANISH / brandy, kahlúa, coffee, whipped cream

B-52 / grand marnier, kahlúa, bailey's, coffee, whipped cream

MONTE CRISTO / grand marnier, kahlúa, brandy, coffee, whipped cream

IRISH / jameson irish whiskey, coffee, whipped cream

BLUEBERRY TEA / grand marnier, amaretto, tea

**DESSERT WINE**

LATE HARVEST VIDAL 2 oz \$10.00

*Vineland Estates, Niagara*

luscious tropical fruit aromas and flavours, perfect with fruit based desserts

**LIQUEURS, DIGESTIVES**

sambuca // b&b // drambuie // amaretto // frangelico // limoncello \$7.00

grand marnier // grappa (ask your server) \$8.00

**AMARO 1 oz**

nonino quintessentia, friuli \$9 / less sweet & bitter aged 5 years in oak barrels

lucano, umbria \$7 / herbal aromas, caramel notes, fruit & herbs on the finish

montenegro, emilia romagna \$7 / 200 year old recipe, blend of over 40 herbs

averna amaro, sicily \$7 / flavours of herbs, spices, citrus, gently bitter edge

**PORT & COGNAC**

PORT 2 oz

taylor fladgate L.B.V \$7.00 // taylor fladgate 10 year \$9.00

COGNAC 1 oz

courvoisier V.S. \$9.00 // remy martin V.S.O.P. \$11.00 // remy martin X.O. \$20.00