

**DOLCE** ↓

**CHEESECAKE \$7.25**

white chocolate raspberry cheesecake

**CARROT CAKE \$6.50**

carrot cake with pineapple, coconut, walnuts, cashews & almonds  
layered & iced with cream cheese & honey icing (may contain peanuts)

**TIRAMISÙ \$7.25**

layers of espresso & liqueur soaked biscuits & mascarpone cheese

**CHOCOLATE SOUFFLÉ CAKE \$7.25**

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

**TARTUFO \$4.95**

tartufo royale - decadent chocolate ice cream with a vanilla centre

**SORBET \$4.95**

raspberry sorbet - dairy free

**ICE CREAM \$4.95**

french vanilla OR chocolate

**CRÈME BRÛLÉE \$7.25**

the traditional creamy egg custard, crunchy caramel glaze

**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. \$12.00

*Vineland Estates, Niagara*

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

**LIQUEURS, DIGESTIVES & GRAPPA 1 OZ**

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

strega // amaro \$7.00

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

**ACQUAVITI e DISTILLATI**

PORT 2 oz.

taylor fladgate L.B.V. \$7.00 // taylor fladgate 10 year \$10.00

COGNAC 1 oz.

courvoisier V.S. \$8.00 // remy martin V.S.O.P \$12.00 // hennessy V.S.O.P \$12.00