

# DESSERT

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## CHEESECAKE

White chocolate raspberry cheesecake 7.95

## CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing  
*(may contain peanuts)* 7.95

## TIRAMISÙ

Layers of espresso & liqueur soaked biscuits & mascarpone cheese 7.95

## CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake 7.95  
*add vanilla or chocolate ice cream 2.00*

## TARTUFO

Tartufo royale - decadent chocolate ice cream with a vanilla centre 5.50

## SORBET

Ask your server (dairy free) 5.25

## ICE CREAM

French Vanilla OR Chocolate 4.95

## CRÈME BRULÉE

The traditional creamy egg custard, crunchy caramel glaze 7.95

# COFFEE, TEA, & MILK

Coffee 2.25

Tea / Specialty Tea 2.25

Espresso 2.50

Double Espresso 2.95

Cappuccino / Caffè Latte 3.55

*substitute almond milk 0.75*

Milk 2.75

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## SPECIALTY COFFEES

### SPANISH

Brandy, Kahlúa, coffee, whipped cream 10.00

### B-52

Grand Marnier, Kahlúa, Bailey's, coffee, whipped cream 10.00

### MONTE CRISTO

Grand Marnier, Kahlúa, brandy, coffee, whipped cream 10.00

### IRISH

Jameson Irish Whiskey, coffee, whipped cream 10.00

### BLUEBERRY TEA

Grand Marnier, Amaretto, tea 10.00

## LIQUEURS / DIGESTIVES

### 1 oz

Sambuca / B&B / Drambuie / Amaretto / Frangelico 7.00

Limoncello / Strega / Amaro 7.00

Grand Marnier 9.00

Grappa (ask your server) 8.00

## ACQUAVITI E DISTILLATI

### PORT 2 oz

Taylor Fladgate L.B.V 8.00

Taylor Fladgate 10 year 10.00

### COGNAC 1 oz

Courvoisier V.S. 10.00

Remy Martin V.S.O.P. 14.00