

# DESSERT

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**CHEESECAKE**

Baked cheesecake with graham cracker crust, seasonal topping 8.95

**TIRAMISÙ**

Mascarpone, espresso dipped lady fingers, marsala, coffee caramel 8.95

**PANNA COTTA**

Vanilla panna cotta, raspberry cranberry compote 7.50

**CHOCOLATE CAKE**

Alternating layers of moist chocolate cake, decadent chocolate mousse and fudge with chocolate icing and Belgian ganache 8.25  
*add vanilla or chocolate ice cream 2.35*

**BISCOTTI**

Perfect for espresso dipping, ask your server 3.50

**TARTUFO**

Chocolate raspberry tartufo 5.95

**SORBET** *from Gelato Fresco*

Ask your server for today's flavour (dairy free) 7.35

**GOURMET ICE CREAM** *from Gelato Fresco*

Milanese vanilla 7.25

OR

Devil's chocolate 7.45

## 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

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## DESSERT WINE

### LATE HARVEST VIDAL

*Vineland Estates, Niagara 2 oz*

Luscious tropical fruit aromas and flavours, perfect with fruit based desserts 12.00

## LIQUEURS / DIGESTIVES

1 oz 7.50

Sambuca / B&B / Drambuie

Amaretto / Frangelico / Limoncello

Bailey's / Benedictine / Black Sambuca

Jägermeister / Grand Marnier

### GRAPPA

Sandro Bottega 8.75

## PORT & COGNAC

### 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

Remy Martin X.O. 25.00

## COFFEE, TEA, & MILK

Coffee 2.80

Tea / Specialty Tea 2.80

Iced Tea 2.80

Espresso 2.55

Double Espresso 3.25

Cappuccino 4.25

Caffè Latte 4.25

Milk 2.75