

DESSERT

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 7.85

CHOCOLATE CAKE

Alternating layers of moist chocolate cake, decadent chocolate mousse and fudge with chocolate icing and Belgian ganache 8.95
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

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