

DOLCE

TIRAMISÙ

Layers of coffee & liqueur soaked biscuits & mascarpone cheese 8.50

CHOCOLATE CAKE

House-made warm chocolate cake, chocolate sauce & a scoop of vanilla gelato 12.95

CHEESECAKE

The classic vanilla cheesecake with a seasonal topping 8.25

HOUSE-MADE CRÉME BRULÉE

The traditional creamy egg custard, crunchy caramel glaze 7.95

GLUTEN FREE BROWNIE

A flour-less chocolate brownie dessert 7.75

ALMOND BISCOTTI

Traditional Italian biscuit, perfect for dipping in espresso 3.00

GELATO E SORBET

Vanilla OR chocolate gelato 7.25

Raspberry OR lemon sorbet 7.25

TARTUFO

Chocolate Raspberry OR Baccio 6.00

FEATURE DESSERT

Please ask your server for today's feature dessert selection

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, coffee & whipped cream 10.00

IRISH

Jameson Irish Whiskey, coffee, whipped cream 10.00

BLUEBERRY TEA

Grand Marnier, Amaretto, tea 10.00

DESSERT WINE

SPECIAL LATE HARVEST VIDAL VQA

Henry of Pelham, Niagara

Vibrant lychee fruit & fresh peach, well balanced by crisp acidity 10.00

RIESLING ICEWINE VQA

Henry of Pelham, Niagara

Elegant, poached pear, honey and spice finishing with crisp lemon acidity 27.00

CABERNET SAUVIGNON ICEWINE VQA

Lakeview Cellars, Niagara

Rich red and dark fruit, chocolate undertone, intense and well balanced 35.00

DIGESTIVO

2 oz.

Amaro Averna 9.50 / Amaro Montenegro 10.50

Amaro Lucano 9.50 / Amaro Nonino 18.00

Amaro D'Arancia Rosso Blood Orange, Amara 19.00

Barolo Chinato 16.00

GRAPPA

Sarpa di Poli, Poli 10.00

Il Merlot di Grappa, Nonino 14.00

Camomilla e Grappa, Beccaris 12.00

Grappa e Miele Liquore, De Negri 12.00

Grappa di Barolo, Marolo San Bastian 20.00

Grappa Riserva Saeculum Tertium, Antica 28.00

PORT

2 oz.

Sandeman Ruby Porto 9.00

Taylor Fladgate L.B.V. 12.00

Graham's 10 Year Old Tawny 14.00

COGNAC

Courvoisier V.S. 14.00

Remy Martin V.S.O.P 14.00

Remy Martin X.O. 30.00