

# DOLCE

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## CANNOLO

Traditional Sicilian pastry filled with sweetened ricotta 2.65

## AFFOGATO

A scoop of La Paloma vanilla gelato with a shot of espresso 6.00

## TORTA CALDA AL CIOCCOLATO

Warm, flourless Lindt dark chocolate cake with a creamy chocolate centre 10.00 *add a scoop of vanilla La Paloma gelato 3.50*

## TIRAMISÙ

Layers of espresso dipped lady fingers, Marsala wine & marscapone cheese 9.00

## CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze 8.50

## MOUSSE AL CIOCCOLATO

Dark chocolate & Frangelico liqueur mousse, fresh orange whipped mascarpone, candied hazelnuts 10.00

## GELATO E SORBETTO

*From La Paloma Artisanal Gelateria:*

Vanilla / Chocolate 7.50

Frutti di Bosco Sorbetto / Limone Sorbetto  7.50

## SPECIALTY COFFEES

### SPANISH

Dujardin V.S.O.P., Tia Maria, coffee, whipped cream 9.50

### B-52

Amarula Cream, Grand Marnier, Tia Maria, coffee, whipped cream 9.50

### IRISH

Tullamore D.E.W. Irish Whiskey, coffee, whipped cream 9.50

### BLUEBERRY TEA

Disaronno Originale Amaretto, Grand Marnier, tea 9.50

## DESSERT WINE 2 oz

### PENINSULA RIDGE 2006 RATAFIA, *Niagara*

A nose of orange and candied tangerine peel, a well balanced palate & flavours of hazelnut and crème brûlée. Delicious! 11.00

## PORT 2 oz

Graham's 10 Year Old Tawny Port 7.00

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*(prices do not include applicable taxes)*

## DIGESTIVI E GRAPPA 1 oz

### AMARO NONINO

Notes of orange marmelade, thyme, pepper, liquorice & cocoa 8.00

### AMARO MONTENEGRO

Notes of rose petal, orange zest, coriander, pepper & wormwood 6.00

### AMARO D'ANGERA

Oak-aged notes of star anise, sage, and wild gooseberry 9.00

### GRAPPA DI ARNEIS, *Beccaris, Piemonte*

Elegant distillation of the lively white Arneis varietal 16.00

### SARPA DI POLI, *Poli, Veneto*

Muscular, herbaceous distillation of Cabernet Sauvignon & Merlot 8.00

## BRANDY 1 oz

Vecchia Romagna 6.00

## COGNAC 1 oz

Courvoisier V.S.O.P. / Remy Martin V.S.O.P. 13.00

Remy Martin X.O. 32.00

## LIQUEUR 1 oz

Disaronno Originale Amaretto / Frangelico 6.00

Strega Alberti / Sambuca / Drambuie / Bailey's Irish Cream 6.00

## SCOTCH 1 oz

Glenfiddich 12 Y/O Signature Malt 8.00

Tobermory 10 Y/O Isle of Mull 10.00

Glenfiddich 15 Y/O Solera Reserve 11.00

Balvenie 12 Y/O Doublewood 12.00

## CAFFÈ

Espresso 3.00

Espresso Corretto 6.00

*with grappa, sambuca, or brandy*

Doppio Espresso 5.00

Cappuccino 4.25

Latte Macchiato 4.75

Americano 3.50

Coffee 2.95

## TÈ

Green Tea 3.95

Orange Pekoe 3.95

Earl Grey 3.95

Peppermint 3.95

Camomile 3.95

Hibiscus & Elderberry 3.95