

DOLCI

BISCOTTO

Traditional Italian almond and pistachio biscotto. Perfect for dipping in coffee 2.10

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

TORTA DI POLENTA

Warm orange and almond polenta cake, orange caramel sauce 9.00 

GELATO

From La Paloma Artisanal Gelateria:

Vanilla / Chocolate 7.50

SPECIALTY COFFEES

SPANISH

Dujardin V.S.O.P., Tia Maria, coffee, whipped cream 9.75

B-52

Amarula Cream, Grand Marnier, Tia Maria, coffee, whipped cream 9.75

IRISH

Tullamore D.E.W. Irish Whiskey, coffee, whipped cream 9.75

BLUEBERRY TEA

Disaronno Originale Amaretto, Grand Marnier, tea 9.75

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

DIGESTIVI E GRAPPA 1 oz

AMARO NONINO

Notes of orange marmelade, thyme, pepper, liquorice & cocoa 9.00

AMARO MONTENEGRO

Notes of rose petal, orange zest, coriander, pepper & wormwood 7.00

AMARO D'ANGERA

Oak-aged notes of star anise, sage, and wild gooseberry 10.00

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 9.00

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