

# DOLCI

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## BISCOTTO

Traditional Italian almond and pistachio crispy biscuit.  
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, almond flour, & cornmeal polenta cake,  
orange caramel sauce 9.00 *contains nuts*

## GELATO E SORBETTO

*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

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## 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

### 'CLEOPATRA', *Poli, Veneto*

Oak-aged Moscato grappa: notes of orange marmelade & honey 14.00

### LIQUORE ALLA CAMOMILLA IN GRAPPA, *Sibona, Piemonte*

Chamomile-infused grappa: distinct floral notes with a hint of cinnamon 10.00

### 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 7.00

Strega Alberti / Sambuca / Drambuie / Bailey's Irish Cream 7.00

## 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