

# DOLCE

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## TIRAMISÙ

Layers of coffee & liqueur soaked biscuits & mascarpone cheese 8.25

## CHEESECAKE

The classic delicious cheesecake with a seasonal topping 8.25

## CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing

*(may contain peanuts)* 8.25

## GELATO FRESCO TARTUFO

Chocolate raspberry tartufo 5.95

Vanilla caramel tartufo 5.95

## ZEPPOLE

Mini Italian doughnuts dusted in cinnamon & sugar 8.25

## CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake 8.25

*add vanilla or chocolate ice cream 2.00*

## PLANT BASED DESSERTS

### MARGIE'S BROWNIES

Rich raw walnuts, pecans, dates, cocoa, vanilla & maple syrup 7.95

*\*contains nuts, gluten free*

### ORANGE POLENTA CAKE

Warm orange polenta cake made with almond flour, with coconut whipped cream 7.95

*\*contains nuts, gluten free*

### HAZELNUT GELATO

Rice milk base\* with 100% pure hazelnut paste 6.50

*add espresso to make an affogato 1.00*

*\*Cane sugar, Dextrose from grape, Rice powder, Vegetable fibre, Glucose, Coconut oil, Cocoa butter, Stabilizers (guar gum and carrageenan gum powder)*

### SORBET

Please ask your server 6.50

## SPECIALTY COFFEES 1.5 oz

### SPANISH

Brandy, Kahlúa, coffee, whipped cream 10.00

### B-52

Grand Marnier, Kahlúa, Bailey's, coffee, whipped cream 10.00

### BLUEBERRY TEA

Grand Marnier, Amaretto, tea 10.00

### MONTE CRISTO

Grand Marnier, Kahlúa, Brandy, coffee, whipped cream 10.00

### IRISH

Jameson Irish Whiskey, coffee, whipped cream 10.00

## DESSERT WINE

LATE HARVEST VIDAL, *Vineland Estates, Niagara 2 oz*

Tropical fruit aromas & flavours, perfect with fruit based desserts 12.00

## LIQUEURS / DIGESTIVES 1 oz

SAMBUCA / B&B / DRAMBUIE / AMARETTO 8.00

FRANGELICO / LIMONCELLO 8.00

GRAND MARNIER 1 oz 8.95

GRAPPA (ask your server) 1 oz 8.95

## AMARO

NONINO QUINTESSENTIA, *Friuli 1 oz*

Less sweet and bitter, aged 5 years in oak barrels 9.00

LUCANO, *Umbria 1 oz*

Herbal aromas, caramel notes, fruit & herbs on the finish 7.00

MONTENEGRO, *Emilia Romagna 1 oz*

200 year old recipe, blend of over 40 herbs 7.00

AVERNA AMARO, *Sicily 1 oz*

Favours of herbs, spices, citrus, gently bitter edge 7.00

## PORT & COGNAC

PORT 2 oz

Taylor Fladgate L.B.V 8.00

Taylor Fladgate 10 year 10.00

COGNAC 1 oz

Courvoisier V.S. 9.00

Remy Martin V.S.O.P. 14.00

## COFFEE & TEA

### COFFEE

Coffee 2.95 / Espresso 2.95 / Double Espresso 3.50

Cappuccino 3.95 / Caffè Latte 3.95 / Milk 2.95

SPECIALTY TEA 3.50

Orange Pekoe / Earl Grey / Chamomile

Harvest Mint / Green Tea

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