

DESSERT

DESSERT TASTER

Enjoy three of our delectable desserts 19.00

CHEESE PLATE

Two Italian cheeses with wildflower honey & crackers 12.00

TIRAMISÙ

House-made with layers of coffee & liqueur soaked biscuits & mascarpone cheese 7.95

CHOCOLATE SOUFFLÉ CAKE

House made warm chocolate soufflé cake 7.95
add vanilla or chocolate ice cream 2.00

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze 7.95

TARTUFO

Chocolate Raspberry Tartufo 7.00

ZEPPOLE

Mini Italian doughnuts dusted in cinnamon & sugar 7.95

CARROT CAKE

Carrot cake with pineapple, coconut, walnuts, cashews & almonds layered & iced with cream cheese & honey icing 7.95
may contain peanuts

AFFOGATO

Hazelnut gelato, espresso, crumbled hazelnut, lady finger 7.00

PLANT BASED DESSERTS

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)*

VEGAN CHOCOLATE MOUSSE

Candied orange peel **gluten-free* 7.95

LEMON CAKE

Limoncello glaze, wild blueberry sauce 7.95

COCONUT PANNA COTTA

Ontario strawberries **gluten-free* 7.95

RASPBERRY SORBET

Raspberries & mint **gluten-free* 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

MOSCATO D'ASTI DOCG, *Dogliotti 1870, Piedmont, Italy* 3 oz

Artisanal Moscato with light frizzante bubbles with aromas of Orange blossoms and flavors of juicy pear, apple & apricot 12.00

LIQUEURS / DIGESTIVES 1 oz

SAMBUCA / B&B / DRAMBUIE / AMARETTO 7.00

FRANGELICO / LIMONCELLO 7.00

GRAND MARNIER 1 oz 9.00

GRAPPA (ask your server) 1 oz 8.00

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. 10.00

Remy Martin V.S.O.P. 14.00

Remy Martin X.O. 25.00

COFFEE, TEA & MILK

Coffee 2.60 / Espresso 2.40 / Double Espresso 2.95

Cappuccino 3.55 / Caffè Latte 3.55 / Milk 2.55

*almond or soy milk add .50

SPECIALTY TEA 2.60

Orange Pekoe / Earl Grey / Chamomile / Mint / Green Tea