

DOLCE

TIRAMISÙ

Layers of coffee & liqueur soaked biscuits & mascarpone cheese 9.25

CHOCOLATE CAKE

House-made warm chocolate cake, chocolate sauce & a scoop of vanilla gelato 13.25

CHEESECAKE

The classic vanilla cheesecake with a seasonal topping 8.75

HOUSE-MADE CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze 8.25

GLUTEN FREE BROWNIE

A flour-less chocolate brownie dessert 7.75

ALMOND BISCOTTI

Traditional Italian biscuit, perfect for dipping in espresso 3.75

GELATO E SORBET

Vanilla OR chocolate gelato 7.95

Raspberry OR lemon sorbet 7.95

TARTUFO

Chocolate Raspberry OR Baccio 6.95

AFFOGATO

Two scoops of vanilla or chocolate gelato, topped with espresso & crushed walnuts 11.25 // *add a shot of chocolate grappa liqueur 12.95*

VEGAN CHOCOLATE COCONUT PANNA COTTA

Coconut, chocolate chips, almond milk, coffee liqueur, finished with a drizzle of fresh coconut sauce & coconut whip 9.25

FEATURE DESSERT

Please ask your server for today's feature dessert selection 6.75

SPECIALTY COFFEES 1oz

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, coffee, whipped cream 10.00

IRISH

Jameson Irish Whiskey, coffee, whipped cream 10.00

CHOCOLATE ESPRESSO MARTINI 2oz

Vodka, Kahlua, Baileys, Crème de Cacao, Frangelico, espresso, served in a chocolate rimmed martini glass 13.25

**vegan option available, please ask your server*

DESSERT WINE

SPECIAL LATE HARVEST VIDAL VQA, *Henry of Pelham, Niagara 2 oz*
Vibrant lychee fruit & fresh peach, well balanced by crisp acidity 10.00

RIESLING ICEWINE VQA, *Henry of Pelham, Niagara 2 oz*
Elegant, poached pear, honey & spice finishing with crisp lemon acidity 27.00

CABERNET SAUVIGNON ICEWINE VQA, *Lakeview Cellars, Niagara 2 oz*
Rich red and dark fruit, chocolate undertone, intense & well balanced 35.00

DIGESTIVO

Amaro Montenegro 2oz 10.50

Amaro Lucano 2oz 9.50

Amaro Nonino 2oz 18.00

Amara Amara 2oz 18.00

Barolo Chinato 16.00

Amaro 33 (grappa & ginger), *Andrea Da Ponte 1oz 12.95*

GattaNera Liquore Di Liquirizia E Menta (grappa, liquorice & mint),
Andrea Da Ponte 1oz 13.95

Chocozen Liqueur (grappa, chocolate & ginger), *Andrea Da Ponte 1oz 12.95*

GRAPPA 1oz

Sarpa di Poli, *Poli 12.00*

Il Merlot di Grappa, *Nonino 14.00*

Grappa e Miele Liquore, *De Negri 12.00*

Grappa di Barolo, *Marolo San Bastian 20.00*

Grappa Riserva Saeculum Tertium, *Antica 28.00*

Grappa di Prosecco, Bianca Da Ponte, *Andrea Da Ponte 10.75*

Grappa Riserva del Fondatore 5 yr, *Andrea Da Ponte 12.50*

Grappa di Prosecco, 2003 Gran Reserva 10 yr, Unica da Ponte,
Andrea Da Ponte 18.25

Tre Soli Tre, Berta Invecchiata 2011 45.00

Berta Paolo, Berta Invecchiata 1998 60.00

PORT 2oz

Sandeman Ruby Porto 9.00

Taylor Fladgate L.B.V 12.00

Graham's 10 Year Old Tawny 14.00

COGNAC 1oz

Courvoisier V.S. 14.00

Remy Martin V.S.O.P. 15.00

Remy Martin X.O. 35.00

Hennessy V.S.O.P 17.00

Hennessy X.O 39.00