

Dessert Menu

Tiramisu

Two layers of espresso drenched sponge cake divided by mascarpone cream & dusted with cocoa powder.

Chocolate Praline

A chocolate pudding paste covered with roylaltine, chocolate fondant & truffle mousse. Finished with a chocolate mirror.

Bread Pudding

Homemade, traditional bread pudding with creme anglaise, - bourbon royal vanilla sauce.

Biscotti Della Nonna Assortiti

A selection of assorted Italian cookies.

New York Cheesecake

Traditional New York cheesecake flavored with a hint of vanilla.

Creme Brulee

Creamy custard topped with caramelized sugar.

Chocolate Tartufo

Chocolate gelato with a heart of zabaglione.

Affogato Al Caffè

Scoop of vanilla gelato affogato (soaked) with espresso.

Coppa Pistachio

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.

Gelato and Sorbetto

Vanilla, Chocolate, or Hazelnut Gelato

Lemon Sorbetto

All desserts are \$10.00 each

Dessert Wines and Ports

Croft Distinction - Port

\$11.00

Croft, 10 year Tawny Port

\$13.00

Taylor Fladgate, 20 year Tawny Port

\$15.00

Pacific Rim, Vin de Glaciere

\$12.00

Dow's 1985 Vintage Port

\$25.00

"Si Vive Una Sola Volta" Salute!

"You Only Live Once" Cheers!