

ITALIAN DESSERTS
dolci italiani fatto di casa

Classic Tiramisu 13
Espresso and coffee liquor-soaked lady fingers surrounded by
Sweetened whipped mascarpone and dusted with cocoa

Truffle Royal Cake 9
White and dark chocolate mousse.

Crème Brûlée 9
Traditional French custard with a crisp caramel.

Warm Apple Pie with Ice cream 9
Baked sugar dough with apple and raisin custard served warm or chilled.

Tartufo 7
Zabaglione wrap with chocolate ice cream.

Vanilla Ice Cream 7

Cannoli 8
Tube-shaped shells of fried pastry dough, filled with a sweet, creamy filling containing ricotta

Chocolate Mousse 8

COFFEE AND TEA
caffè e tè

Espresso 3.00
Decaf Espresso 3.50
Cappuccino 4.00
Latte 4.50

Double Espresso 5.50
Decaf Cappuccino 4.50
Americano 3.00
Decaf Latte 5.00
Regular Coffee 2.50



Black Tea 2.50
Herbal Teas 2.50
Camomilla - Green Tea - Earl Grey – Peppermint

Prices subject to HST

PORT

COGNAC

GRAPPA

AMARO

SCOTCH WHISKY

PORT Glass 2 oz

Taylor Fladgate 10 yr. old Tawny	15
Taylor Fladgate 20 yr. old Tawny	25

GRAPPA Glass 1 oz

Poli Sarpa	12
Berta Giulia, Grappa di Chardonnay	18
Oro di Mazzetti	25
Nibbio, Grappa di Barbera	18
Valdavi, Grappa di Moscato	18
Grappa Stravecchia	12

AMARO Glass 1 oz

Amaro Lucano	10
Amaro Nonino	12
Jägermeister	10
Fernet – Branca	10
Amaro Montenegro	10
Amaro Lucano	10
Punch Abruzzo	10
Amaro Averna	10
Amaro Jefferson	15
Amaro Rupes	15



COGNAC Glass 1 oz

Bar Brandy	10
Hennessy VS.	15
Hennessy VSOP	20
Hennessy XO	35

SCOTCH WHISKY Glass 1 oz

Whisky Scotch Blended

Johnny Walker Red Label	10
Johnny Walker Black Label	15
Chivas Regal 12 yrs, old	12
J & B Rare	10

SCOTCH SINGLE MALT Glass 1 oz

Glenfiddich 12 yr.	15
Glenfiddich 15 yr.	15
Glenmorangie 12 yr.	18
The Balvenic double wood 12 yr.	20
Glenlivet 15 yr.	25
Macallan Amber 12 yr.	25

