

# Dessert

## **Bomboloni \$12**

3 mini homemade doughnuts 1 filled with Italian custard, 1 filled with nutella and 1 filled with cannoli cream

## **Banana Cream Tart \$12**

filled with banana cream, fresh banana with whipped cream and caramel sauce

## **Baba Rum \$12**

traditional Italian rum cake topped with Italian custard

## **Baileys Tiramisu \$12**

Baileys and espresso soaked flourless chocolate cake topped with marscapone cream and covered in shaved chocolate

## **Sporcamuss \$12**

puff pastry with fresh mixed berries & Italian custard cream dusted with powdered sugar

## **Panna Cotta \$10**

chilled vanilla bean cream with seasonal berry sauce

## **Profiteroles \$10**

filled cream puffs covered in a chocolate sauce

## **Apple Strudel \$10**

made with granny smith apples and cinnamon served with cinnamon gelato & caramel sauce

## **Ciocolatissimo \$10**

flourless chocolate cake served with hazelnut gelato and warm chocolate sauce

## **Affogato gelato with espresso \$10**

**Homemade Gelati & Sorbetti Artigenali** ask your server for daily flavors **\$10**

# Ports

Taylor Fladgate Vintage \$22

Fonseca Bin #27 Finest Reserve \$12

Cockburn Fine Tawny \$11

Taylor Fladgate 10 Year \$14

Sandemans 10 Year Tawny \$11

# Cognac & Scotch

Hennessy VS \$15

Remy XO \$35

Macallan 12 Year \$15

Glenfiddich \$13

Oban 14 Year \$13

Remy VS \$15

Johnny Walker Blue Label Extra Old \$50

Macallan 18 Year \$25

Glenlivet 12 Year \$14

# Grappa

Grappa di Tignanello \$18

Grappa Alexander \$13

Grappa Villa De Varda Riserva \$16

Sibona Camomilla (chamomile liquor made with Grappa) \$16

Grappa Villa De'Varda Amarone Stravecchia \$50

Grappa di Nonnino Riserva \$13

Grappa Banfi \$16

Grappa di Sassicaia \$18