

Dolci

Bomboloni \$13

3 mini homemade doughnuts 1 filled with Italian custard, 1 filled with Nutella & 1 filled with homemade cannoli cream

Banana Cream Tart \$13

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

Baba Rum \$13

traditional Italian rum cake topped with Italian custard

Baileys Tiramisú \$13

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

Sporcamuss \$13

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

Panna Cotta \$13

chilled vanilla bean cream with seasonal berry sauce

Profiteroles \$13

filled cream puffs covered in a chocolate sauce

Apple Strudel \$13

made with granny smith apples & cinnamon served with vanilla gelato

cioccolatissimo \$13

flourless chocolate cake served with hazelnut gelato & warm chocolate sauce

Affogato \$13

gelato with espresso

Homemade Gelati & Sorbetti Artigianali \$13 ask your server for our daily flavors

Ports

Taylor Fladgate Vintage \$25

Taylor Fladgate 10 Year \$14

Fonseca Bin #27 Finest Reserve \$17

Sandemans 10 Year Tawny \$18

Cognac & Scotch

Hennessy VS \$20

Remy VSOP \$20

Remy XO \$65

Johnny Walker Blue Label \$75

Macallan 12 Year \$25

Macallan 18 Year \$75

Grappa

Grappa di Tignanello \$25

Grappa di Nonnino Riserva \$20

Grappa Alexander \$20

Grappa Banfi \$20

Grappa di Sassicaia \$25

Grappa Gaja Spress \$25