



DESSERT MENU

LEMONCELLO CAKE \$9

Our signature cake. This cake has an intense lemon flavor and is infused with lemoncello liquor. Layered with tangy lemon curd and frosted with lemoncello flavored buttercream

FRESHLY FILLED CANNOLI \$4

Sweet ricotta cream and chocolate chips filled fresh to order

CHEESECAKE FEATURE \$8

Our bakers are staying busy creating a long list of rotating cheesecakes. Please ask your server which flavor we are offering today.

HAZELNUT BACIO CAKE \$9

Inspired by the world famous Italian Chocolatiers, Perugina. Three layers of hazelnut flavored chocolate cake filled with a creamy chocolate flavored frosting with bits of chopped hazelnuts and mini chocolate chips

BANANA FRECKLE CAKE \$9

Moist layers of fresh sweet banana cake with chocolate pieces. Chocolate mousse filling is sandwiched in between each layer and covered with dark chocolate butter cream and dried banana chips.

COCONUT CREAM CAKE \$9

Coconut flavored cake, layered with fluffy buttercream frosting and covered with coconut shavings

TRIPLE CHOCOLATE CAKE \$9

A chocolate-lovers dream cake. Chocolate cake layered with mousse and finished with thick chocolate buttercream enrobed with chocolate sprinkles

TRADITIONAL TIRAMISU \$9

Espresso soaked lady finger cookies layered with mascarpone cheese and whipped cream and powdered chocolate and drizzled lightly with coffee

ULTIMATE CARROT CAKE \$9

Incredibly dense carrot cake layered with cream cheese and finished with smooth cream cheese frosting and ground walnuts

PEANUT BUTTER & CHOCOLATE PIE \$8

Creamy peanut butter mousse mounded in a peanut flavored cookie crust. Chocolate ganache covers the entire torte and is finished with miniature peanut butter cups and crushed peanuts

LEMONCELLO GELATO CHAMPAGNE FLUTE \$8

Refreshing lemon gelato swirled together with limoncello and lemon ice in an elegant champagne flute

DREAM BOMBA \$8

A heart of caramel surrounded by peanut butter gelato and coated with milk chocolate

SPUMONI \$8

Strawberry, pistachio and chocolate gelato coated in a chocolate shell

CRÈME BRULÉE \$8

Rich creamy custard presented in a traditional ramekin



AFTER DINNER

DESSERT WINE

FOUNDERS SANDEMAN PORT

ITALIAN

DIGESTIFS & CORDIALS & GRAPPA

APEROL, AVERNA-AMARO, FRANGELICO, CAMPARI, FERNET-BRANCA, AMARETTO DISARONNO, LEMONCELLO, SAMBUCA BLACK, SAMBUCA WHITE, GRAPPA CAMOMILLE, GRAPPINO BAROLO

SCOTCH

ABERLOUR CASK STRENGTH, BALVENIE DOUBLEWOOD, JOHNNIE WALKER (BLUE LABEL, RED LABEL, BLACK LABEL), GLENLIVET, CHIVAS REGAL, GLENFIDDICH, BOWMORE 15YR, DEWARS, HIGHLAND PARK, OBAN 12 YR, GLENMORANGIE ORIGINAL 10 YR, LAPHROAIG SELECT, AUCHENTOSHAN THREE WOOD

BOURBON/WHISKEY

CLYDE MAYS CASK STRENGTH, JACK DANIELS, JIM BEAM, MAKERS MARK, WOODFORD RESERVE, BLACK VELVET, CANADIAN CLUB, CROWN ROYAL, JAMESON, SEAGRAM 7, SEAGRAM VO, TULLAMORE DEW, KNOB CREEK, FIREBALL, SOUTHERN COMFORT, WILD TURKEY, BLACK BUTTON 4 GRAIN BOURBON, REDEMPTION RYE

FRENCH

DIGESTIFS & COGNACS

BRANDY & BENEDICTINE (B&B), GRAND MARNIER, COINTREAU, CHAMBORD, DOMAINE DE CANTON GINGER, ST. GERMAIN, DRAMBUIE, COURVOISIER VS, REMY MARTIN VSOP, HENNESSY VS

TEQUILA

AVION REPOSADO, PATRON SILVER, JOSE CUERVO SILVER

RUM

CAPTAIN MORGAN, BACARDI SUPERIOR, MALIBU, MYERS DARK RUN

COFFEE & TEA

DECAF AVAILABLE

HOUSE BLEND COFFEE	\$3.00
TEA	\$2.50
ESPRESSO	\$3.00
CAPPUCCINO	\$4.00
LATTE	\$4.00

COFFEE DRINKS

CAFÉ DEL MARE	\$9.00
Kahlua, Butterscotch Schnapps & House Blend Coffee	
ST. PATRIZIO	\$9.00
Baileys Irish Cream, Jameson & House Blend Coffee	
THE FRIAR'S CLUB	\$9.00
Frangelico & House Blend Coffee	
IL ITALIANO	\$9.00
Amaretto DiSarrono & House Blend Coffee	
AFFOGATO	\$9.00
Vanilla Vodka, Bailey's Irish Cream & House Coffee	

VODKA

GREY GOOSE, TITO, STOLI ORANGE, KETEL ONE, CUCUMBER, ABSOLUT, ABSOLUT CITRON, ABSOLUT LIME, BLACK BUTTON WHEAT VODKA

BRANDY

BRANDY & BENEDICTINE

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TANGUERAY, HENDRICK'S, BEEFEATER, BOMBAY SAPPHIRE, BLACK BUTTON CITRUS GIN