

 **DOLCI** 

**BISCOTTI \$6**  
cinnamon & almond cookies

**CANNOLI \$6**  
filled to order with ricotta and chocolate chip cream

**TIRAMISU \$7**  
espresso soaked lady fingers layered with fluffy marscapone

**TORTA ALLA RICOTTA \$7**  
tradition ricotta cheese cake

**TORTINO AL CIOCCOLATO \$8**  
molten chocolate cake topped with vanilla gelato

**PROFITEROLE \$8**  
filled with gelato or cannoli cream and drizzled with chocolate sauce

**DOLCE DEL GIORNO \$8**  
ask your server for our chef's house made special

 **GELATO** 

**VANILLA | CHOCOLATE | HAZELNUT \$5**

**THREE FLAVOR COMBO \$6**

**TARTUFO \$6**

 **SORBETTO** 

**MANGO | LEMON | BERRY \$5**

**THREE FLAVOR COMBO \$6**

 **CAFE** 

**ESPRESSO \$3.50**

**DOUBLE ESPRESSO \$4.50**

**CAPPUCCINO \$4.75**

**IRISH COFFEE \$8**

**ESPRESSINO (OUR MINI CAPPUCCINO) \$3.75**

**AMERICAN COFFEE, TEA & HERBAL TEA \$2.25**

 **After Dinner Drinks** 

**COGNAC**

REMY MARTIN VSOP | HENNESSY VS | COURVOISIER VS \$15

REMY MARTIN XO | HENNESSY XO | CAMUS XO \$20

HINE TRIOMPHE 40-50 YR. | MARTELL CORDON BLEU \$30

REMY MARTIN LOUIS XIII \$150

**SINGLE MALT SCOTCH \$12**

GLENLIVET 12 YR. | GLENFIDDICH 12YR

OBAN 14YR. | GLENMORANGIE 10YR. | MACALLAN 12YR.

**CORDIALS \$8**

LIMONCELLO | LIQUORE STREGA | NOCELLO | FRANGELICO

AMARETTO DI SARONNO | DRAMBUIE | TIA MARIA

CHAMBORD | KAHLUA | IRISH MIST | BAILEYS IRISH CREAM

GRAND MARNIER | B & B D.O.M. | FARETTI BISCOTTI

**AMARI \$8**

FERNET BRANCA | CYNAR | NONINO

CIOCIARO | RAMAZZOTTI | MONTENEGRO

**PORTS**

DOWS FINE RUBY \$9

FONSECA BIN 27 FINE RESERVE \$10

DOWS FINE TAWNY \$10

FONSECA 20 YEAR \$12

**SHERRY \$8**

HARVEYS BRISTOL CREAM | DUBONET | DRY SACK

**GRAPPA \$9**

SARPA DI POLI | ASTEGGIANA

SARPA RISERVA | POLI MIELE