

DESSERT

Nutella Pie 9

Chocolate-hazelnut spread whipped w. mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped w. dulce de leche and chocolate sauce

Chocolate Rum Cake 11

Rich chocolate cake, soaked in sweetened rum caramel

Warm Bread Pudding 8

Bread pudding w. marsala soaked raisins and vanilla bean, served w. house made gelato topped w. dulce de leche

NY Style Cheesecake 9

Traditional cheesecake w. seasonal fruit sauce

Tiramisu 8

Ladyfinger cookies soaked in Kahlua, layered w. sweetened mascarpone

Cannoli 4

Sweet Ricotta and chocolate chip cream filled into a crispy pastry shell, topped w. powdered sugar

Sorbetto Limoncello 4

Scoop of limoncello sorbet

Vanilla Gelato 5

Scoop of vanilla gelato

\$3 Dessert Fee Per Person
for outside desserts

After Dinner...

LIQUEURS & DIGESTIVOS

Hennessy	11
Disaronno Amaretto	10.5
Calvados.	11
Chambord.	10.5
Grand Marnier.	12
Kahlúa	10
Bailey's	9
Luxardo	11
Frangelico.	10
Fabrizia Limoncello	11
Romana Sambuca.	9
Grappa.	9

PORTS

Smith Woodhouse 10yr Tawney NV Portugal	12
Ferreira Dona Antonia White Port Portugal	9
Ferreria Porto Ruby NV Portugal	10
Emilio Hidalgo Marenita Cream Portugal	9

HOT

Local Enderly Coffee	3
Espresso.	3.5
Tea	3