

DESSERT

Nutella Pie 11

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

Mama's Giant Chocolate Cake 13

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream

Warm Bread Pudding 9

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

NY Style Cheesecake 11

Traditional cheesecake w. seasonal fruit topping

Tiramisu 11

Ladyfinger cookies soaked in Kahlua, layered w. sweetened mascarpone

Cannoli 5

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

Sorbetto Limoncello 5

Scoop of limoncello sorbet

Vanilla Gelato 6

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

Broadbent 10 year Tawny NV Portugal	12
Warre's Ruby Port Ruby NV Portugal	10
Emilio Hidalgo Marenita Cream Portugal	9
Dashe Late Harvest Zinfandel California	11
Cockburns White Bianco Tawny Port Portugal	10

HOT

Local Enderly Coffee	3
Espresso.	3.5
Tea	3