

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 10

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

Affogato 8

Vanilla gelato in espresso

\$3 Dessert Fee Per Person
for outside desserts

After Dinner...

COCKTAILS

Espresso Martini	13
<i>Make it a boozy affogato for +\$2!</i>	
Chai Espresso Martini	15
Italian Nuts & Berries	13
<i>Amaretto, Frangelico, Chambord and half and half</i>	

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

DESSERT WINES

Vin Santo	14
Fonseca Tawny 10 -Year Port . . .	14

HOT

Local Enderly Coffee	3
Espresso.	3.5
Tea	3