



DESSERTS

DOLCE

All desserts made in-house daily – 6.5 | Gelato & Sorbet – \$5

FALLEN CHOCOLATE SOUFFLÉ

Erich, intense souffle drizzled with chocolate sauce & hand-whipped cream

CREME BRULEE

luscious vanilla bean custard capped with caramelized sugar

CANNOLI

two of our famous cannoli, crispy praline shells filled with chunk chocolate, dried cherries, toasted pistachio and candied orange peel in a light ricotta filling

COCONUT CREAM PIE

our version of the classic

PROFITEROLES

crispy cream puffs, French vanilla ice cream, warm chocolate sauce, fresh hand-whipped cream

TIRAMISU

lady-fingers soaked with brandy and espresso, layered with fresh mascorpone and dusted with cocoa

AFTER DINNER

RUBY PORT, TAYLOR FLADGATE

rich and velvety with nutty-raisiny flavors

6

10 YR. OR 30 YR. TAWNY, TAYLOR FLADGATE

deep caramel, chocolate, dried prune & apricot flavors

9/18

HOT APPLE PIE

Tuaca, Apple liqueur, our hot spiced cider, topped with whip cream

6

MILLIONAIRE'S COFFEE

Baily's, Frangelico, Kahlua

7

SPANISH COFFEE

151 Rum, Kahlua & orange liquer topped with whip cream

6.75

FLAMING CHOCOLATE AMORE'

151, godiva liqueur, kahlua, belgium choc, and coffee, topped with whip cream

7