



The Italian Restaurant

DESSERTS

Tiramisu Cappuccino
Lady Fingers Soaked in Espresso, Kahlua,
and Marsala Wine with Mascarpone,
Whipped Cream and Shaved Chocolate
9.00

Cannoli
Crisp Pastry Shell Filled with Sweetened
Ricotta Cheese, Powdered Sugar
and Chocolate Chips
8.00

Flourless Chocolate Cake
Rich Chocolate Cake Served with
Chocolate Sauce, Toffee Crunch and
Chocolate Infused Whipped Cream
8.50

Fresh Berries Zabaglione
Fresh Berries in Zabaglione Sauce
9.00

Cheesecake
Served in a Chocolate Graham
Cracker Crust
Finished with a Berry Coulis
9.00

Warm Chocolate Chip Cookies
Housemade Freshly
Baked Chocolate Chip Cookies
Served with Ice Cold Milk
8.50

Gelato
Chocolate, Vanilla, and Chef's Selection
7.00

Prices subject to service charge and state tax.



The Italian Restaurant

DESSERT WINES

| | <small>Class</small> |
|--------------------------------------------|----------------------|
| Braida Brachetto d'Acqui | 15.00 |
| Michele Chiarlo "Nivole" Moscato d'Asti | 6.00 |

PORT WINES

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|-----------------------------------------------|-------|
| Taylor Fladgate "First Estate" | 8.50 |
| Taylor Fladgate "Late Bottle Vintage" 1999 | 9.50 |
| Fonseca, 20 Yr. Tawny Port | 19.00 |

GRAPPA

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| Jacopo Poli Pere | 28.00 |
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CORDIALS

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| Sambuca | 11.50 |
| Sambuca Nero | 11.50 |
| Galliano | 11.50 |
| Frangelico | 11.50 |
| Amaretto | 11.50 |
| Grand Marnier | 11.50 |
| Limoncello | 11.50 |

AFTER DINNER SELECTIONS

Italian Coffee
Freshly Brewed Coffee with Amaretto.
Topped with Whipped Cream
11.00

Soprano Cappuccino
Our Freshly Made Cappuccino
with Frangelico.
Served with a Pistachio Biscotti
11.00

Frozen Tiramisu
Kahlua, Amaretto and Bailey's Irish Creme
blended with Espresso and
Vanilla Island Oasis
12.00

Martini L'Espresso
Vodka, Espresso, and Kahlua Shaken Ice
Cold and Served Straight up
13.00

Prices subject to service charge and state sales tax.