



## DESSERTS

10.00

### 'Snickers' Banana Split

Caramelized Banana, Vanilla Ice Cream,  
Caramel Infused Nut Brownie

### Fresh Berries Zabaglione

Fresh Berries in Zabaglione Sauce

### Fig and Pear Crostata

Almond Ice Cream, Amaretto Syrup

### Flourless Chocolate Cake

Rich Chocolate Cake

Served with Chocolate Sauce,  
Toffee Crunch and Chocolate Infused  
Whipped Cream

### Tiramisu Cappuccino

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

### Sangiovese Tart

Frangiopan, Vanilla Ice Cream,  
Sugar Frosted Grapes

### Cannoli

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

### Italian Cheesecake

Dried Oranges, Peaches and Prosecco

### Warm Chocolate Chip Cookies

Housemade Freshly Baked  
Chocolate Chip Cookies  
Served with Ice Cold Milk

8.00

### Gelato

Chocolate, Vanilla, and Chef's Selection

### Sorbeto del Giorno

### Affogato

Vanilla Gelato, Freshly Brewed Espresso,  
Amaretto



## DESSERT WINES

Glass

Braida Brachetto d'Acqui (3oz) 14.00

Michele Chiarlo "Nivole"  
Moscato d'Asti (3oz) 7.00

## PORT WINES

Taylor Fladgate "First Estate" 9.00

Taylor Fladgate  
"Late Bottle Vintage" 2003 10.50

Fonseca, 20 Yr. Tawny Port 20.00

## GRAPPA

Castello Banfi 13.00

Jacopo Poli Pere 35.00

## CORDIALS

Sambuca 12.50

Sambuca Nero 12.50

Galliano 11.50

Frangelico 13.50

Amaretto 12.50

Grand Marnier 13.50

Limoncello 11.00

## AFTER DINNER SELECTIONS

### Italian Coffee

Freshly Brewed Coffee with Amaretto  
Topped with Whipped Cream  
11.75

### Soprano Cappuccino

Our Freshly Made Cappuccino  
with Frangelico and  
Served with a Pistachio Biscotti  
11.75

### Frozen Tiramisu

Kahlua, Amaretto and Bailey's Irish Creme  
blended with Espresso and  
Vanilla Island Oasis  
13.00

### Martini L'Espresso

Vodka, Espresso, and Kahlua Shaken Ice  
Cold and Served Straight up  
13.25