

Dessert Menu

Tiramisu 11

Espresso-soaked Lady Fingers,
Mascarpone Cream, Dark Chocolate Powder

Creme Brulee 11

Maple & Burbon Infused Creme Brulee

Three Layers Chocolate Cake 11

Dark Chocolate Sponge Cake,
Dark Chocolate & Hazelnut Cream,
Chocolate Glaze

Panna Cotta 11

Pumpkin Infused Panna Cotta

Gelato 8

Ask your server for the daily
Gelato Flavors Avialability

After Dessert

Vini (3 oz pour)

Taylor Fladgate, 10yr Tawny Port \$9
Taylor Fladgate, 20yr Tawny Port \$14
Bin 27, Fonseca Port Reserve \$8

Amari (2 oz pour)

Amaretto Di Saronno \$10
Grand Marnier \$10
Sambuca \$10
Frangelico \$10
Bailey’s Irish Cream \$11
Limoncello \$10
Ferrari (Fernet Branca + Campari) \$15
Amaro Del Capo \$10
Amaro Nonnino \$11
Averna \$10
Montenegro \$10

Espresso Martini 14

Bailey’s, Vodka, Frangelico, Tia Maria,
Cafe Borbone Espresso

Consuming raw or undercooked meats, poultry, seafood, shell-
fish, eggs, or unpasteurized milk may increase
your risk of foodborne illness, especially
if you have medical conditions.