

Desserts

Torta di Mele Con Gelato di Vaniglia

Apple Tart Tatain with Cream Caramel and Vanilla Ice Cream
\$11.25

Panna Cotta

Cream Custard with Strawberry Sauce
\$11.25

Torta di Cioccolato

Flourless Chocolate Cake
\$11.25

***Torta Limone**

Lemon Meringue Tart
\$11.25

Tiramisu

Lady Fingers Dipped in Espresso and Mascarpone Cream
\$11.25

Torta al Formaggio

Cheesecake
\$11.25

Torta della Nonna

Short pastry base with Custard topped with Pine nuts
\$11.25

Crostata alla Banana

Banana Chocolate Cream Tart
\$11.25

Budino di Panettone

Bread Pudding
\$11.25

Gelati e Sorbetti

Ice Cream and Sorbet
\$11.25

Crostata di Frutta

Fresh Fruit Tart
\$11.25

*Consuming Raw or uncooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

All of our desserts are homemade by our Pastry Chef

Dessert Wines and Liqueur

Moscato \$12.00

Malvasia Delle Lipari Colosi \$14.00

Vin Santo Castello Del Trebbio \$13.50

Ice Wine Inniskillin \$15.00

Brachetto Banfi \$12.00

Limoncello, Pallini \$12.00

Port Wines

Cockburn Special Reserve \$14.00

Sandeman Reserve \$14.50

Sandeman Tawny Port 10yr \$15.00

Sandeman Tawny Port 20yr \$17.00

Sandeman Port Vintage 2016 \$30.00

Dow Vintage Port 2017 \$29.00

Grappa

Banfi, Grappa \$13.00

Alexander Grappa \$13.50

Nardini Mandorla \$13.50

Nonino Chardonnay \$16.00

Tiganello, Grappa \$18.00

Poli Honey \$14.00

Gaja Grappa Darmagi \$22.00

Sassicaia Grappa \$28.00

Camomilla Sibona \$15.00

Cognac and Brandy

Calvados Coeur De Lion Sel. \$13.00

Courvoisier V.S. \$15.00

Courvoisier X.O. Imperial \$43.00

Remy Martin V.S.O.P. \$19.50

Pierre Ferrand Reserve 10yr old \$19.00

Hennessy Paradise \$300.00

Hennessy V.S.O.P. \$19.50

Martelle Cordon Blue \$45.00

Martelle X.O. \$46.00

Hennessy X.O. \$52.00

Remy Martin 1738 \$18.00

Remy Martin X.O. \$45.00