

Coffees, Cordials & Aperitifs

Espresso		\$3.50
Cappuccino		\$3.75
Baileys Coffee		\$8.00
Irish Coffee		\$8.00
Keoke Coffee		\$8.00
Tawny Porto	Sandeman - 10 year old	\$10.00
Tawny Porto	Sandeman - 20 year old	\$15.00
Single Malt Scotch	Glenfiddich – 12 year old	\$10.00
Single Malt Scotch	Glenlivet – 12 year old	\$10.00
Single Malt Scotch	Macallan – 15 year old	\$15.00
Armagnac	Larressingle V.S.O.P.	\$10.00
Grappa	Nonino	\$12.00
Sambucca	Romana White	\$8.00
Sambucca	Romana Black	\$8.00
Limoncello	Caravella – Italy	\$8.00

Dessert Menu

Tiramisu

Layers of sponge cake soaked with espresso alternated with a cocktail of creams, dusted with cocoa powder made with imported mascarpone cheese.

\$9

Crème Brulee

Vanilla bean Crème Brulee with fresh seasonal berries.

\$9

Pistachio Tartufo

Pistachio Gelato covered with pistachios and chocolate chips.

\$9

The Sicilian Cannoli

Crispy pastry shell with sweetened ricotta cheese and dotted with chocolate chips.

\$9

Chocolate Pyramid

Decadent chocolate flourless cake with a fig butter filling, covered in dark chocolate ganache.

\$9

Pumpkin Roulade

Moist pumpkin cake, rolled with tangy cream cheese frosting.

\$9

Blackberry Financier

Light almond cake studded with blackberries and sliced almonds.

\$9

White Chocolate Ginger Mousse Dome

Light and creamy white chocolate and ginger flavored mousse, glazed in white chocolate ganache.

\$9