

DESSERT MENU

***CANNOLI 5.50**

SWEETENED RICOTTA CREAM FILLING WITH CHOCOLATE CHIPS, PIPED INTO A CRISP PASTRY SHELL, GARNISHED WITH CANDIED CHERRIES AND SLICED ALMONDS

***TIRAMISU 7.00**

MASCARPONE CHEESE BLENDED WITH COFFEE LIQUEUR & WHIPPED CREAM, LAYERED ON TOP OF RICH ESPRESSO SOAKED LADY FINGERS

***CASSATA CAKE 6.50**

CANNOLI FILLING LAYERED ON ANGEL FOOD CAKE, TOPPED WITH GLAZED STRAWBERRIES

***CRÈME BRULÈE 6.50**

*RICH HOUSE MADE CUSTARD TOPPED WITH CARAMELIZED SUGAR
GLUTEN FREE!*

TURTLE CHEESECAKE 9.00

NEW YORK STYLE CHEESECAKE LAYERED WITH FUDGE, FINISHED WITH CARAMEL & PECANS

CHOCOLATE MOUSSE CAKE 9.00

TRIPLE LAYERED CHOCOLATE MOUSSE WITH A COOKIE CRUMB CRUST

OLYMPIC MOUNTAIN GELATO 5.25

SPUMONI, MADAGASCAR VANILLA, LEMON SORBET

ASK ABOUT OUR FLAVOR OF THE MONTH

AFFOGATO 6.25

HOT ESPRESSO SERVED OVER A SCOOP OF OUR MADAGASCAR VANILLA GELATO

(* INDICATES HOUSE MADE DESSERTS)

AFTER DINNER SIPPERS

ROMANA SAMBUCA 4.50

CARAVELLA LIMONCELLO 4.50

SEASONAL TAWNY PORT 5.00

GLENLIVET 12YR SINGLE MALT SCOTCH 9.00

TIRAMISU MARTINI 7.50

ITALIAN COFFEE 7.00

Kahlua, Amaretto, Coffee, and Whip Cream

CAFÉ

ITALIAN ROAST COFFEE 2.99

ESPRESSO 2.50

AMERICANO 3.25

CAPPUCCINO 3.75

LATTE 3.75

MOCHA 4.25

WHITE CHOCOLATE MOCHA 4.50