

DESSERT WINES

Graham's 20 year Tawny	12
Dow's Late Bottled—	
Vintage Port	10
Grahams 10yr Tawny	9
Ramos Pinto Tawny Port	5
Ramos Pinto Ruby Port	6.50
Fonseca Bin 27 Porto	7
Six Grapes	7
Harvey's Bristol Cream	6
Fino Romate Sherry	6
Domeq Manzanilla	6
Vigna Del Papa Vin Santo	6
Robert Mondavi Moscato	8

CORDIALS

Bailey's	7
Godiva	7.50
Kahlua	7
Frangelico	8
Disaronno	8
Grand Marnier	9
Cointreau	7
Limoncello	7
Tuaca	7
Galliano	7
Drambuie	7
Ouzo	6.50
Romana Sambuca	6.50

COFFEE DRINKS

All made with fresh brewed coffee and served with whipped cream (optional) 6.50

Keoke—Kahlua and Brandy

Bailey's—Bailey's Irish Cream

Irish—Tullamore Irish Whiskey

Jamaica—Captain Morgan's Spiced Rum

Italian—Sambuca or Amaretto

Justin—Frangelico Hazelnut liqueur

COGNACS

Hennessy VS	9
Hennessy VSOP	11
Courvoisier VS	9

NON-ALCOHOLIC

Coffee or Tea	2.50
Espresso	2.50
Latte or Cappuccino	4
Mocha	4.50

DESSERTS

Pear Con Spumoni 7.95

Pear poached with spiced red wine, served with a scoop of spumoni ice cream and sweetened red wine reduction sauce

Apple Crumb Cake 7.95

Cinnamon flavored baked apple filling with brown sugar crumble topping, served warm with a scoop of vanilla ice cream

Chocolate Truffles 6.95

Dark chocolate truffles with pistachio over whipped mascarpone

Tiramisu 6.95

Espresso soaked lady fingers with layers of brandy and cocoa mascarpone cheese

N.Y. Style Cheesecake 6.95

Homemade cheesecake served with raspberry sauce

Crème Caramel 5.95

Baked orange-vanilla custard

Spumoni 4.95

Homemade Italian ice cream with pistachio, chocolate and strawberry flavors with pieces of candied fruit

Vanilla Ice cream 4.95

Three scoops of classic vanilla ice cream

Sorbet of the Day (A.Q.) 4.95

Biscotti 4.95

Italian almond dipping cookies