

“Good Food, Nice People”



SWEET PLATES

***SIGNATURE* Lemon Mascarpone Cheesecake 7.50**

crust less, creamy decadency with homemade blueberry compote & amaretti crumbs

Mini Cannolis - 2 filled with sweetened ricotta, chocolate chips, garnished with strawberries, chocolate sauce & homemade whipped cream 7.50

Amaretto Crème Brûlée- made with amaretto liqueur; served amaretti cookies 6.95 (GF without cookies)

Trio of Chocolate Truffles - bittersweet chocolate with raspberry puree, milk chocolate espresso with white chocolate crisps & dark chocolate walnut 7.50

“Villa Dolce” Gelato & Sorbetto -choice of 2 scoops: salted caramel, double chocolate gelatos or raspberry sorbetto 6.00 GF

****Tiramisu** -espresso soaked ladyfingers with chocolate, dark rum, with mascarpone Marsala custard 7.50

****Semi Freddo** -vanilla & chocolate ice cream topped with Coole Swan Irish Cream™ & Amereno cherries 7.50 GF
(*must be 21 years old)

AFTER DINNER DRINKS

House Made Limoncello homemade by Chef Michael! 6.50

Banfi Grappa 8.75

Courvoisier Vs Cognac (very special) 10.50

Ouzo Loukatos 7.00

Espresso, Cappuccino, Latte regular or decaffeinated 3.50

XO-Tini Patron XO Cafe, Creme de Cacao Light, Frangelico, Cream 9.00

Irish Coffee Tullamore Dew, brown sugar, coffee, whipped cream 8.00

B52 Cappuccino Baileys, coffee liqueur, Torres Spanish Orange Liqueur 8.50

Butterscotch Froth Butterscotch schnapps with frothy milk
Tastes like a butter rum lifesaver™ 5.75

DESSERT WINE

Moscato D’asti – Nivole 2015

sweet, fragrant, with peach and apricot & a delicate finish 8.00

2010 Sandeman Late Bottled Vintage – *Vibrant red fruits, nice tannins, floral notes of heather and mint* 7.50

Dow’s 10 Year Tawny Port – *Cherry jam and nuts, hints of vanilla & raisin* 8.50

2012 Antonio Da Sangallo Vin Santo Di Montepulciano *Tuscany* 9.75

“Saint Wine” Sangiovese grapes dried on mats producing a flavorful dessert wine with aromas and flavors of roasted walnuts & honey

GF: GLUTEN FREE