

“Good Food, Nice People”



SWEET PLATES

SIGNATURE Lemon Mascarpone Cheesecake 6.75

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 6.75

Amaretto Vanilla Crème Brûlée served with Amaretto cookies 6.75 

Trio of Chocolate Truffles - bittersweet chocolate with raspberry puree, milk chocolate espresso with white chocolate crisps & dark chocolate walnut 6.75

(**must be 21 years old)

****Tiramisu** -espresso soaked lady fingers with chocolate, dark rum, with mascarpone Marsala custard 6.75

****Semi Freddo** -vanilla & chocolate ice cream topped with Coole Swan Irish Cream™ & Amereno cherries 6.75 

AFTER DINNER DRINKS

House Made Limoncello homemade by Chef Michael! 6.00

Banfi Grappa 8.75

Courvoisier Vs Cognac (very special) 10.50

Ouzo Loukatos 7.00

DESSERT DRINKS

Espresso, Cappuccino, Latte regular or decaffeinated 3.00

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

B52 Cappuccino Baileys, coffee liqueur, Torres Spanish Orange Liqueur 7.50

Butterscotch Froth Butterscotch schnapps with frothy milk
Tastes like a butter rum lifesaver™ 4.75

DESSERT WINE

Moscato D'asti – Saracco 2015

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

Barnard Griffin Syrah Port - *Ripe red fruit flavors, sweet cherry* 6.50

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