

“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

**Pumpkin Spice Crème Brûlée**- make with Captain Morgan Pumpkin Spiced Rum 6.75 

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

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

(\*\*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

**Espresso, Cappuccino, Latte** regular or decaffeinated 3.00

**XO-Tini** Patron XO Cafe, Creme de Cacao Light, Frangelico, Cream 8.00

**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*