



Sweets

Affogato \$6

A scoop of our delicious of our vanilla bean gelato with a shot of espresso on top

Honey Lavender Crème Brulee \$7

Literally "burnt crème" in French, a blowtorch caramelizes the top coat into a crisp layer right before serving. Accompanied with berries, and dusted with powdered sugar.

Triple Chocolate Mousse \$7

A Triple Chocolate threat with layers of decadent dark ,Milk and white Chocolate mousse topped with white Chocolate shavings.

Tiramisu \$7

Light Sponge Cake Dipped in Espresso and Chocolate Liquor, Layered with Custard and Whipped Cream, Drizzled with Chocolate Sauce.

Bread Pudding \$7

Ask server for daily special bread Pudding

Cannoli \$5

Authentic Italian dessert stuffed with Dried Fruit, Sweet Marscarpone, White Chocolate Chips .Served with Fresh Fruit and Drizzled with Berries Coulis.

Cheese Cake \$7

Classic New York Cheese cake Served with Berries Sauce and Berries

Tropical Fruit Bombe \$7

Mango, Passion Fruit, and Raspberry sorbet all covered in white chocolate and drizzled with dark chocolate.

Gelato or Spumoni \$5

Gelato Italian Ice Cream,Flavors are Vanilla Bean, Chocolate, Spumoni , Sorbet Flavors are Lemon, Raspberry, and Mango

Dessert Wines

Porto Tawny Fladgate 10 year \$7.75