

Dolce

Dessert Wine

Moscato, Vignaioli d. S. Stefano	11
Stone Paddock, Late Harvest '06	9

Port Wine

Fonseca Bin 27	9
Graham's Six Grapes	8
Warre's LBV 2000	12
Warre's "Otima" 10 Year Tawny	10
Dow's 20 Year Tawny	17
Tarrica "Koda" Chocolate Port	10

Italian Cordials

Tuaca	7
Sambuca Romano	8
Caravella Orangecello	7
Pallini Limoncello	7
Campari	7
Galliano	7
DiSaronno Amaretto	7

Cognac

Hennessy "Privilege" VSOP	12
Courvoisier VS	10
Courvoisier VSOP	13
Remy Martin XO	40

Sherry

Harvey's Bristol Cream	7
Dry Sac	7

Cordials

Drambuie	7
Frangelico	7
Chambord	7
Grand Marnier	8
Kahlua	7
Patron XO Café	8
Bailey's Irish Cream	7
Tres Leches	7
Godiva Dark	7
Godiva White	7

all desserts \$9

Mini Cannolis *Pair with Port wine for a blissful experience.*
ricotta, brandied cherries, bittersweet chocolate

Chocolate Mousse Cake *Perfect with our new Café Patron.*
grand marnier strawberries & powdered vanilla sugar

Pumpkin Pie Bread Pudding *Cognac is an excellent complement.*
pumpkin bread, vanilla custard, molasses

Tiramisu *Amaretto is always a fantastic match.*
chocolate-espresso soaked sponge cake, mascarpone, leghorn sauce

Crème Brûlée *A decadent dessert wine matches beautifully.*
traditional vanilla bean custard, caramelized sugar & berries

Sorbetto

limoncello
key lime
raspberry

Gelato

vanilla bean
chocolate
cinnamon

Coffee Drinks \$8

Café Ferre
bailey's irish cream, frangelico, tuaca, whipped cream

Ciocolata di Romano
sambuca, kahlua and whipped cream

Café Amore
amaretto di saranno, godiva dark, whipped cream

Café Patron
patron xo café, tres leches liqueur, whipped cream

Martinis \$10

POMETINI
belvedere vodka, pama pomegranate liqueor, sweet & sour

CHOCOLATE MARTINI
grey goose vodka, sobieski vanilla vodka, godiva chocolate liqueur

WEDDING CAKE MARTINI
sobieski vanilla vodka, pineapple, and a splash of cranberry

KEY LIME MARTINI
vanilla vodka, half & half, fresh lime and pineapple juice