

#### DRINKS (AFTER DINNER) CAPEO COFFEE

9

Coffee, Assorted Liquors & Whipped Cream for Ending the Perfect Meal

#### PORTO

FERREIRA (LBV)	8
NIEPOORT TAWNY	8
WARRES "O" 10 YO	10
FERREIRA 20 YO	15.5

#### **DESSERT WINE**

STELLA ROSA MOSCATO 750ML 28

#### **COGNAC, CORDIALS & OTHER**

HENNESEY VSOP	14 TUACA 8.5
NOCELLO 9	FRANGELICO 9
APEROL 8	FERNET BRANCA 8.5
<b>IRISH CREAM 9</b>	<b>LIMONCELLO 8.5</b>
DRAMBUIE 9	SAMBUCA 9

#### GRAPPA

MICHELE CHIARLO D'GAVI	8.5
MICHELE CHIARLO MOSCATO	8.5
ALEXANDER CABERNET SAUV	9.5
NONINO CHARDONNAY	12.5

# COFFEE

COFFEE/HOT TEA	2.5
ESPRESSO	3.75

# DESSERTS 10

WHITE CHOCOLATE CRÉME BRULE GF A Creamy Custard Made With White Chocolate and Vanilla

**TIRAMISU "Lift Me Up"** A Favorite, Made With Marscarpone, Espresso and Liquors

HAZELNUT CHOCOLATE MOUSSE GF Creamy and Light Mouse made with Ground Hazelnuts and Chocolate

VANILLA PANNA COTTA GF "Cooked Cream", A silky smooth dessert from the Piedmont Region Topped With Chocolate Sauce

# ALMOND RICOTTA CHEESECAKE

Made with Ricotta and Almond baked in a Chocolate Crust

# CHOCOLATE WALNUT TORTE GF

A Southern Italian Favorite. Flourless Cake, Made With Chocolate & Walnuts

# MAPLE PECAN LAYERED CAKE

Layers of Maple Syrup Infused Whipped Cream With Graham Crackers and Topped With Pecans

# GELATO GF

8 Consult Your Server For Flavors Of The Day

We Proudly Make All Desserts In-House from Scratch including Gelato!



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