

## FINALE

Our lovely layered Butterscotch Caramel cake, crushed toasted Pecans 10.

Very Limey Key Lime Tart, graham cracker crust, Key Lime custard, lime syrup,  
scorched Italian meringue 10.

Devilish Chocolate multi-layered cake, sour cream Chocolate icing 10.

Coconut Semifreddo, dark Chocolate shell, coconut semifreddo filling, Rum-studded  
pound cake, Caramelized fresh pineapple, grated coconut 10.

Crème Brûlée, Madagascar vanilla 10.

Peanut Butter & Chocolate Ripple Sundae, hot fudge sauce,  
peanut brittle, whipped cream 10.

Our handmade Gelati & Sorbetti 3. per scoop

Gelati - Hazelnut, Pistachio, Chocolate Peanut Butter, Caramel, Vanilla, Chocolate  
Sorbetti – Lemon, Mango, Strawberry, Raspberry

## AFTER DINNER DRINKS

### SPECIALTY COFFEE & TEA

Illy Espresso/Macchiato	3.50
Illy Cappuccino	4.00
Illy Caffè Latte	4.50
Our custom blend Coffee	3.25
Dammann & Numi Teas	3.25
Espresso Corretto	5.50
“Corrected” with a splash of your favourite liqueur	
Special Coffee 1.5oz liqueur, your choice	9.

### GRAPPA

Chardonnay, Nonino	10.
Pinot & Malvasia, Nonino	10.
Brunello, Grappa del Drago	16.

### DESSERT & ICE WINES

	<b>2oz</b>	<b>btl.</b>
Rutherglen Muscat	10.	62.
Benjamin Bridge Borealis '15	22.	72.
Innisklin Vidal '17	15.	90.

### VINTAGE PORT & TAWNY

	<b>2oz</b>
Taylor LBV '14	12.
Taylor Tawny 20-Year Old	17.
Taylor Tawny 10-Year-Old	12.
Penfold's Grandfather Tawny	17.

### AMAROS

	<b>1.5oz</b>
Nonino, Friuli	12.
Averna, Sicily	10.
Vecchio, Calabria	8.
Antica Torino, Torino	12.

### COGNAC & ARMAGNAC

	<b>1oz</b>
Courvoisier VS	8.
Remy Martin VSOP	10.
Hennesy XO	18.
Remy Martin XO	18.
Baron de Pichon-Longueville VSOP	14.