

## FINALE

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

Lemon Tart, shortbread crust with pine nuts, lemon custard, brûléed,  
Mascarpone cream 10.

Callebaut Molten Dark Chocolate Cake, Panna Cotta gelato 10.

Crème Brûlée, Madagascar vanilla 10.

“Basque” Cheesecake, blood orange compote spiked with Ximénez Sherry 10.

Coffee Toffee Pecan Pie, chocolate crust, served warm with vanilla gelato 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.

### DESSERT & ICE WINES

	2oz	btl.
Rutherglen Muscat	10.	62.
Benjamin Bridge Borealis ‘15	22.	72.
Innisklin Vidal ‘17	15.	90.

### VINTAGE PORT & TAWNY

	2oz
Taylor LBV ‘14	12.
Taylor Tawny 20-Year Old	17.
Taylor Tawny 10-Year-Old	12.
Penfold’s Grandfather Tawny	17.

### AMAROS

	1.5oz
Nonino, Friuli	12.
Averna, Sicily	10.
Vecchio, Calabria	8.
Antica Torino, Torino	12.

### COGNAC & ARMAGNAC

	1oz
Courvoisier VS	8.
Remy Martin VSOP	10.
Remy Martin XO	18.
Baron de Pichon-Longueville VSOP	14.