FINALE

Pistachio Cheesecake, brown butter cookie crust, caramelized pistachio ganache, Haskap marmellata 16.
2018 Borgo Scopeto Vin Santo di Montepulciano (Tuscany, Italy) 16.

Our Famous Butterscotch Caramel cake, toasted pecans 16.
3yr Tinta Negra Madeira, Barbeito (Madeira, Portugal) 10.

Crostata al Lime, Key Lime curd, Italian meringue, graham cracker crust 16.
Fine White Port, Croft (Douro, Portugal) 15.

Crème Brûlée, Madagascar vanilla bean, brown sugar torched 15.
Grand Pré Vidal Icewine (Nova Scotia) 17.

Torta al Cioccolato, 12 layers of chocolate cake, chocolate cream & coffee liqueur ganache 18.
Grandfather Rare Tawny, Penfold's (South Australia, Australia) 20.

Peanut Butter & Chocolate Ripple Sundae, hot fudge sauce, peanut brittle, whipped cream 15.
'Noe' VORS 30yr PX Sherry, Gonzalez Byass (Jerez, Spain) 13.

Our handmade Gelati & Sorbetti
Gelati – Vanilla Bean, Chocolate, Hazelnut, Pistachio, Dulce de Latte, Peanut Butter Chocolate, Amarena Cherry Cannoli
Sorbetti – Lemon & Prosecco, Blackberry Elderflower, Mango
5. per scoop

AFTER DINNER DRINKS

SPECIALTY COFFEE & TEA

Illy Espresso/Macchiato	4.00
Illy Cappuccino	5.00
Illy Caffè Latte	5.00
Our custom blend Coffee	3.50
Dammann	3.50
Special Coffee 1.5oz liqueur, your choice	14.

DESSERT & FORTIFIED WINES

	2oz	btl.
3yr Tinta Negra Madeira, Barbeito	10.	70.
Pomme D'or, Domain Grand Pre	10.	50.
Sauternes, Château Guiraud '10	20.	100.
Vin Santo Di Montepulciano '11	16.	90.
'Noe' VORS 30yr PX Sherry	13.	80.

VINTAGE PORT & TAWNY

	2oz
Taylor LBV '19	12.
Taylor Tawny 20-Year Old	17.
Taylor Tawny 10-Year-Old	12.
Penfold's Grandfather Tawny	20.

AMAROS

	1.5oz
Nonino, Friuli	12.
Montenegro, Bologna	12.
Vecchio, Calabria	12.
Punico, Sicily	14.
Cipriani, Piedmont	14.
Del Etna, Sicily	11.
Marzadro, Trentino	14.
Tosolini, Friuli	12.
Ulrich, Piedmont	14.
Casoni, Modena	11.

COGNAC & ARMAGNAC

	1oz
Courvoisier VS	12.
Rémy Martin VSOP	14.
Hennessy XO	24.
Castarede VS Armagnac	14.