



DESSERTS

Wine Country Tiramisù

Layers of Espresso and Liqueur-soaked Ladyfingers,
Sweetened Italian Mascarpone,
and Shaved Chocolate 6.49

Vanilla Bean Panna Cotta

Limoncello Glaze with fresh Berries
and Strawberry Jus 5.99

Seasonal Roasted Fruit Crostata

Vanilla Bean Ice Cream and Pistachio Gremolata 5.99

Warm Chocolate Espresso Tart 6.49

SPECIALTY COFFEES

Espresso 3.19

Cappuccino 4.29

Caffè Latte 4.29

Café Mocha 4.49

PRESS POT COFFEE

Trattoria Blend 6.99



DESSERT WINE

Magicale Brachetto DOC, Piedmont

❖wild strawberries, cherries, and raspberry, sparkling
and sweet - perfect before or after dinner❖

glass 12.50 bottle 42.00

Cantine Borghi Vin Santo del Chianti Classico DOC, Tuscany

❖the wine develops a deep golden or amber color,
and a sweet, often nutty taste❖

glass 15.00 (3 oz-Pour) bottle 58.00

John Anthony LH Sauvignon Blanc, Napa Valley

❖beautiful overly-ripe fruit flavors of citrus, pears,
apples with honey laced highlights❖

glass 15.00 (3 oz-Pour) bottle 58.00

DESSERT COCKTAILS

Godiva Chocolate Martini

Stoli Vanil Vodka, Godiva Chocolate Liqueur,
White Crème de Cacao, and Frangelico 10.50

Key Lime Coconut Martini

Stoli Vanil Vodka, Midori, Piña Colada Mix, Pineapple Juice,
and Freshly Squeezed Lime Juice 9.50

Pineapple Upside-Down Martini

Skyy Infusions Pineapple Vodka, Frangelico, Piña Colada Mix,
and Freshly Squeezed Lemon Juice 10.50

Baileys and Coffee

Baileys Irish Cream mixed with hot Coffee 8.50