

# DESSERT

## GELATO

Rich in flavour and velvety in texture.  
Ask your server about our seasonal selection 5.75

## NEW YORK BAKED CHEESECAKE

Rich cheesecake with a tasty graham cracker crust  
is topped with wild berry compote 6.75

## TIRAMISU

A classic Italian dessert! Light and sweet tasting ladyfingers are  
dipped in espresso then layered with sweet mascarpone cheese 7.75

## AMARETTO CRÈME BRÛLÉE

A rich amaretto infused chocolate custard is baked  
then finished with a crunchy, sugary top 6.75

## FLOURLESS CHOCOLATE HAZELNUT CAKE

A truffle-like creamy textured chocolate cake  
with crushed hazelnuts and a sweet wild berry compote 6.75

## TARTUFO

Tangy passion fruit and vanilla gelato  
is complemented with a sweet raspberry centre  
then dipped in white chocolate 7.25

For chocolate lovers!

Creamy peanut butter and chocolate gelato  
is finished with a coating of decadent milk chocolate 7.25

Traditional milky chocolate gelato  
with a sweet truffle centre, covered in cocoa 5.75

# DIGESTIFS

## CAFFÈ SPECIALE

(1 OZ)

### CAFFÈ SHAKERATO

Amaretto, Frangelico, espresso, served hot with whipped cream or cold & shaken on ice 3.50

### CAFFÈ FRATICELLI

Godiva Chocolate Liqueur, Grand Marnier, coffee, whipped cream & shaved chocolate 6.75

### BLUEBERRY TEA

Grand Marnier, Amaretto, Earl Grey tea & a cinnamon stick 6.75

## DESSERT WINE

(2 OZ)

### TAWNY PORT

10 year, Taylor Fladgate, Portugal 7.75

20 year, Taylor Fladgate, Portugal 12.75

### ICE WINE

Cabernet Franc, Peller Estates, Niagara Peninsula 19.75

## GRAPPA

(2 OZ)

### GRAPPA SARPA DI POLI

7.75

### DISTILLERIA MONTANARO

Grappa Di Camomilla 11.75

## CAFFÈ

ESPRESSO 3.25 | CAPPUCCINO 4.25 | LATTE 5

BREWED COFFEE 3 | GOURMET TEA 3

*All Caffè are available decaffeinated.*