

# AFTER DINNER DRINKS

7.25

## **CIAO BELLA COFFEE**

Baileys, Kahlua, Frangelico,  
half & half and coffee,  
topped with whipped cream

## **ITALIAN COFFEE**

Tia Maria, Baileys, Grand Marnier,  
Frangelico, Dark Creme de Cacao  
and coffee, topped with whipped cream



## **TAYLOR FLADGATE LATE VINTAGE PORT**

Portugal 7.00

## **ESPRESSO**

Single - 2.00 Double - 4.00

## **CAPPUCCINO**

5.00

## **LATTE**

5.50

Add any of the following flavors to your  
coffee, espresso, cappuccino or latte:

Caramel, Vanilla, Peach  
Raspberry .50 each



## **BOURBON**

Blanton's  
Woodford Reserve  
Basil Hayden  
Knobb Creek  
Makers Mark  
Jim Beam



## **SCOTCH**

Cragganmore  
Oban  
Johnnie Walker Black  
Laphroig  
Glenlivet  
Johnnie Walker Red  
Macallan  
Glenfiddich  
Dewars  
J&B

# DESSERTS

All of our desserts are made in-house  
by Pastry Chef Ashley Gulvas

## **TIRAMISU GF**

Light handmade ladyfingers soaked  
with coffee and layered with sweet mascarpone  
and whipped cream.

5

## **CANNOLI AMICI**

Four mini cannoli filled  
with orange-infused ricotta  
and chocolate pistachio ricotta.

6

## **CHOCOLATE CARAMEL LAYERCAKE**

Dark chocolate cake  
layered with caramel Swiss  
meringue buttercream, topped  
with chocolate ganache.

6

## **DESSERT SAMPLER**

A sampler of two desserts made  
fresh daily. Served with a scoop  
of house made gelato.

7

## **ASHLEY'S BROWN BUTTER CHOCOLATE CHIP COOKIES**

4

## **SALTED CARAMEL GELATO**

5

## **MINT CHOCOLATE CHIP GELATO**

5

## **CHOCOLATE GELATO**

5

## **VANILLA GELATO**

5

## **GELATO OF THE DAY**

5

## **LEMON BERRY SORBET**

5