

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

NEW CHOCOLATE FLOURLESS CAKE

Dense chocolate cake, served warm,
topped with crema anglaise and
mixed berry compote.

6

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

ASHLEY'S BROWN BUTTER CHOCOLATE CHIP COOKIES

4

GELATO OF THE DAY

5

NEW PISTACHIO GELATO

5

SALTED CARAMEL GELATO

5

LEMON BERRY SORBET

5

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