

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 AMICICA

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

6

CHOCOLATE CHIP COOKIE CAKE

Chocolate chips, banana and pecans baked into a
brown butter cake and served warm, topped with
coconut gelato and espresso hot fudge.

6

CHOCOLATE CARAMEL LAYERCAKE

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

6

SALTED CARAMEL GELATO

5

VANILLA GELATO

5

RASPBERRY SORBET

5

AFTER DINNER DRINKS

7.25

CIAO BELLA COFFEE

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

ITALIAN COFFEE

Van Gogh Espresso vodka, 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

Cleveland Bourbon Black Reserve

Bulleit Rye

Blanton's

Woodford Reserve

Basil Hayden

Knobb Creek

Makers Mark

Jim Beam

Russell's Reserve



SCOTCH

Cragganmore

Oban

Johnnie Walker Black

Laphroig

Glenlivet

Johnnie Walker Red

Macallan

Glenfiddich

Dewars

J&B