
HOMEMADE DESSERTS

Gelato Chocolate, vanilla, strawberry	\$7.00
Cannoli	\$5.00
Bread Pudding Served with caramel sauce	\$8.00
Flourless Chocolate Cake Gluten free, served with whipped cream and strawberries	\$8.00
Limoncello cake	\$8.00
Tiramisu	\$9.00
Dolce Pizza Chocolate hazelnut Nutella, bananas, strawberries, Sweetened ricotta cheese	\$16.00
Dessert Platter Two cannoli, one bread pudding, one tiramisu	\$24.00

WARM DRINKS

Hot Tea	\$3.00
Coffee	\$3.50
Cappuccino	\$4.50
Espresso	\$3.50
Double Espresso	\$4.00

DESSERT DRINKS

Bacci	\$10.00
Hot coffee, Skyy raspberry vodka, Godiva liqueur, splash of cream	
Butterscotch Martini	\$14.00
Svedka vanilla vodka, crème de cocoa, Butterscotch schnapps, Baileys, caramel swirl	
Caramel Appletini	\$13.00
Sour apple vodka, butterscotch schnapps, caramel swirl	
Espresso Martini	\$14.00
Svedka vanilla vodka, dark crème de cocoa, espresso, Baileys	
Hot Toddy	\$10.00
Honey bourbon, lemon juice, hot water, cinnamon stick	
Hot Cocoa Coffee	\$11.00
Hot Coffee, Baileys, Godiva liqueur	
Toasted Almond	\$11.00
Kahlúa, Amaretto, Baileys on the rocks (Also available with hot coffee)	

CORDIALS & LIQUEURS

<i>Amaretto di Sarrono, Averna, Baileys, Campari</i>	\$8.00
<i>Frangelico, Kahlúa, Strega, XO Café by Patrón</i>	\$8.00
<i>Grand Marnier, Limoncello</i>	\$8.00
<i>Sambuca Black, Sambuca Romana</i>	\$8.00
<i>Grappa</i>	\$10.00