

DOLCI

PEACH BREAD PUDDING 9.25

French bread, peaches,
warm caramel, fresh berries

A LA MODE 2.75

MOLTEN CHOCOLATE NUTELLA CAKE 9.25

Dark chocolate cake, creamy
Nutella center, fresh berries

A LA MODE 2.75

TIRAMISU 9.25

Espresso soaked lady fingers,
Grand Marnier mascarpone,
shaved chocolate, fresh berries

CHOCOLATE TORTE 9.25

Flourless, dark belgian chocolate, strawberry
coulis, whipped cream, fresh berries

A LA MODE 2.75

CARROT CAKE 9.25

Carrot, coconut, pineapple,
white chocolate cream cheese frosting,
walnuts, fresh berries

WHITE CHOCOLATE MOUSSE 7.25

Callebaut white chocolate mousse,
whipped cream, fresh berries

CANNOLI 7.25

Chocolate chip ricotta cream, fresh berries

GELATO OR SORBETTO 7.25

Rotating selection

AFFOGATO 4.25

ESPRESSO

**WE SERVE LAVAZZA COFFEE AND ESPRESSO
HAZELNUT / VANILLA / CARAMEL .75**

Espresso 4.25

Cappuccino 5.25

Americano 4.25

Latte 5.25

Macchiato 4.5

Doppio 5.25

LIQUID DESSERTS

LIMONCELLO MERINGA 13

House infused 40-day Limoncello,
Tuaca, cream

CHOCOLATE MARTINI 11.5

Stoli Vanil, Tippy Cow, Tia Maria Cold Brew

CHERRY ALMONDINE 12.5

Lazzaroni Maraschino and Amaretto,
Chambord, Tuaca, hazelnut syrup, cream

TIA CAPPUCCINO 10.25

Tia Maria Cold Brew, espresso, steamed milk

NOCCIOLA 10.25

Lavazza latte, Frangelico hazelnut liqueur

ROCKSLIDE 11.5

Cantera Negra Café, Coole Swan
Irish Cream, The Family Jones Vodka

DIGESTIVI

House infused 40-day Limoncello 12.25

Nardini Mandorla Almond Grappa 10

Taylor Fladgate 20-year Port 12.75

Fonseca Late Bottle Vintage Port 10.5

Averna Amaro 9.25

Cynar Amaro 9.25

Fernet-Branca Amaro 10

Romana Sambuca 9.5

Romana Sambuca Black 9.5

Tia Maria 9.5

Cantera Negra Café 10.25

Lazzaroni Amaretto 9.5

Coole Swan Irish Cream 9.5

Rémy Martin VSOP Cognac 15.25

Drambuie 9.25

The Balvenie 12-year Doublewood—Speyside 16

Glenfiddich 12-year—Speyside 11.25

Glenmorangie 14-year

“The Quinta Ruban”—Highland 17.75

Ardberg “Wee Beastie” 5-year—Islay 14.5