

Desserts

House-Made Tiramisu • \$12

Ladyfingers Soaked in Espresso and Coffee Liqueur
Layered with Sweet Marscapone.

Grazie Zeppoli • 3 Pieces \$8 6 Pieces \$14

Warm Italian Doughnuts Rolled in Cinnamon and Sugar
Served with Caramel and Chocolate

Max and Olivia S'mores • \$12

Graham Cracker Crust, Nutella, Toasted Marshmallows.

Molten Chocolate Cake • \$14

Topped with Vanilla Gelato

Spiced Pear Crepe • \$14

Pears Baked with Cinnamon and Sugar with Caramelized
Brown Sugar and Vanilla Gelato

Fresh Seasonal Berries • \$14

With Chilled Zabaglione

Root beer Float • \$12

Vanilla Gelato

Gelato or Sorbet • \$10

Chocolate, Vanilla, Hazelnut, Blood Orange, Raspberry

Espresso Affogato • \$12

Warm Espresso with Vanilla Gelato

Specialty Coffee

Caffe Grazie • \$14

Kahlua, Chambord, Chocolate, Coffee, Whipped Cream

Italian Coffee • \$12

Frangelico, Coffee, Whipped Cream

Mexican Coffee • \$12

Kahlua, Coffee, Whipped Cream

Irish Coffee • \$12

Irish Whiskey, Coffee, Whipped Cream

Dessert Wine and Cordials

Grappa, Castello Banfi • \$18

Grappa, Alexander • \$16

Limoncello • \$12

Fernet Branca • \$14

Remy Martin VSOP • \$20

Hine Antique XO • \$48

Martell Cordon Bleu • \$45

Courvoisier Mellennium • \$145