

Dolci

BANANA FOSTER FLAMBÉ 2 guest minimum Vanilla gelato, bananas, butter, brown sugar, vanilla bean, Cinnamon, Meyers dark rum, banana liqueur	\$12.50
TIRAMISU Dark moon cold brew-soaked lady fingers, dark moon espresso crema	\$8
CRÈME BRULEE Egg custard, strawberries	\$8
PIROULINE "CANNOLI" Orange scented ricotta, pistachio, chocolate chips	\$9
ITALIAN CHEESECAKE Berry compote	\$11
CARAMELO PANNA COTTA Carmel Italian custard, strawberries	\$11
TORTA AL CIOCCOLATO Chocolate cake, vanilla bean gelato	\$11
GELATO Please ask server for seasonal selection	\$9

Digestivo

CHATEAU LA RAME Sainte-Croix-Du-Mont, Bordeaux- Sauternes 3oz - \$15 375ml bottle - \$65
LOUIS XIII de REMY MARTIN The perfection pour 1/2oz - \$89 1oz - \$175 2oz - \$295
CHARTREUSE V.E.P - GREEN or YELLOW French herbal liqueur made by monks with extra aging in oak casks 15
PREMIUM IMORTED LIMONCELLO Original or Limoncello di Sorrento Creme 10
SELECTION OF FINE COGNACS & BRANDIES Germain-Robin XO, Remy Martin VSOP & XO, Hennessy VS & XO
SELECTION OF SINGLE MALT SCOTCH WHISKY Glenfiddich 12/15/18 ; Macallan 12/18 : Glenlivet 12
SELECTION OF PORT WINES Fonesca Bin 27 ; Portugal 8 ; Taylor Fladgate 20 year ; Portugal 15

**Join us every Sunday evening and enjoy
30% off select wine bottles!
Ask your server about our Wine
Selection.**
