

Dolci

BANANA FOSTER FLAMBÉ 2 guest minimum
Vanilla gelato, bananas, butter, brown sugar, vanilla bean,
Cinnamon, Meyers dark rum, banana liqueur **\$13 per person**

TIRAMISU Cold brew-soaked lady fingers, espresso crema	\$9
CRÈME BRULEE Egg custard, strawberries	\$9
CANNOLI Ricotta, pistachio, chocolate chips	\$10
ITALIAN CHEESECAKE Berry compote	\$12
CARAMELO PANNA COTTA Carmel Italian custard, strawberries	\$11
TORTA AL CIOCCOLATO Chocolate cake, vanilla bean gelato	\$12
GELATO Please ask server for seasonal selection	\$12

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.**
