

## DOLCI & DESSERT WINES


### TIRAMISÙ

*A classic* \$9

 Ceretto Moscato d'Asti, Piemonte \$6

### CRÈME BRÛLÉE TRIO

*Pistachio, Pineapple, Caffè* \$10

 Salvatore Murana Moscato  
Passito di Pantelleria 'Khamma', Sicilia \$12


### WILD BERRY SHORT CAKE

*Filled with chantilly cream and layer of sponge cake  
garnished with an assortment of berry and  
Frangelico white chocolate sauce* \$11

 Torre Rosazza Picolit, Friuli \$12


### BUDINO PANETTONE

*Warm bread pudding made with panettone* \$8

 Capezzana Vin Santo Riserva, Toscana \$5


### GELATO

*Vanilla, green apple, caffè latte* \$11

 Ceretto Moscato d'Asti, Piemonte \$6

### SORBETTO

*Lemon, pear, pink grape* \$9

 Ceretto Moscato d'Asti, Piemonte \$6

### SANTA LUCIA RICOTTA, MASCARPONE CHEESE CAKE \$9

 Tenuta S. Anna Verduzzo Ronco del Miele, Friuli \$7

### WARM TORTA CIOCCOLATO \$8

 Fabiano Recioto della Valpolicella, Veneto \$8

### "FORMAGGI"

*Italian cheeses, roasted walnuts and gourmet honey* \$12

 Torre Rosazza Picolit, Friuli \$12

 Bussola Recioto della Valpolicella BG, Veneto \$15

# DOPO PRANZO (after dinner)

## DESSERT WINES (2 oz.)

Stratus Riesling Icewine, Niagara \$15.00  
Stratus Cabernet Icewine, Niagara \$15.00  
Taylor 10 yr. Tawny Port \$6.00  
Taylor 20 yr. Tawny Port \$9.00  
Taylor 30 yr. Tawny Port \$15.00  
Taylor 40 yr. Tawny Port \$20.00

## GRAPPA (1 oz.)

Poli Miele \$6.00  
Poli Sarpa Grappa \$12.00  
Poli PO Moscato Grappa \$10.00  
Poli Vespaiolo Grappa \$15.00  
Poli Barrique Grappa \$25.00

## SCOTCH (1 oz.)

Johnnie Walker Blue Label \$22.95  
Johnnie Walker Black Label \$6.95  
Glenfiddich 12 year, Dufftown \$6.95  
Dalwhinnie 15 year, Highlands \$12.95  
Glenmorangie Quinta (*Port finish*), Highlands \$11.95  
Bruichladdich 15 year, Islay \$13.95  
The Macallan 18 year, Highlands \$18.95

## SPECIALTY COFFEES (1 oz.)

### **Carmelo's Coffee**

Espresso with a splash of,  
Sambuca, Amaretto,  
Galliano topped with  
whipped cream \$5.50

### **Sorrentino's Coffee**

Brandy and Sambuca  
topped with Galliano \$6.50

### **Blueberry Tea**

Tea with Grand Marnier  
and Amaretto \$6.50

### **Irish Coffee**

Irish Whiskey with  
Irish Mist \$6.50

### **Monte Cristo Coffee**

Grand Marnier and  
Kahlúa \$6.50

## TEQUILA (1 oz.)

Patron Silver \$12.00  
Patron Reposado \$15.00

## COGNAC (1 oz.)

Courvoisier VSOP \$8.00  
Remy Martin XO \$10.00  
Hennessy XO \$13.00

### **Spanish Coffee**

Cognac, Kahlúa, and coffee  
garnished with a cherry \$6.50

### **Caffè Napoli**

Kahlúa and Brandy \$6.95

### **Caffè Suisse**

Irish Cream and Swiss  
Chocolate Almond \$6.50

### **Espresso Corretto**

Sambuca and Espresso \$4.50

### **Cappuccino Sambuca**

Sambuca and  
Cappuccino \$4.95

### **Hazelnut Steamer**

Frangelico and  
Steamed Milk \$6.50