

# DESSERT

**Tiramisu \$ 6.00**

classic italian cake

**Bosco \$ 6.00**

fresh mixed berry tart

**Crème Brulee \$ 6.50**

creamy custard

**Warm Pear Tartlet \$ 6.50**

a pastry covered with almond cream and topped with pear slices

**Molten Chocolate \$ 6.50**

Rich cake with a flowing chocolate center

**Chocolate Mousse \$ 6.50**

chocolate sponge cake topped with a rich chocolate mousse

**Cassata Italian Cheesecake \$ 6.00**

ricotta cheese cake

**Sorbert \$ 5.00**

seasonal fresh fruit sorbet

**Spumone \$ 5.00**

combination of pistachio, vanilla and chocolate gelato

# COFFEE AND TEA

Regular or Decaf Coffee \$ 2.50

Espresso \$ 3.00

Cappuccino \$ 4.00

Mocha \$ 4.50

Latte \$ 4.75

Assorted Tea's \$ 2.50

# PERFECT ENDINGS

**Cockburn's Fine Tawny Porto \$ 5.00**

a light, sweet, easy drinking port with bright fruit flavors

**Graham's Tawny Porto 10 year \$ 9.00 - 20 year \$ 12.00**

smooth, luscious wood - aged ports,  
medium-bodied with hints of dried fruit

**Osborne 1995 Late Bottled Vintage Porto \$ 6.00**

rich, intense, full-bodied port with smooth tannins and  
deep earthy tones. outstanding with chocolate

**Quady's Electra Moscato \$ 4.50**

only 4% alcohol, this light italian style white dessert wine  
has a slight hint of effervescence and is the perfect  
partner for sorbets or light fruit desserts

**Lungarotti Vin Santo \$ 8.00**

amber colored semisweet tuscan dessert wine made from  
hand-selected bunches of overripe grapes.  
excellent with espresso or coffee-flavored desserts