

HOME MADE SWEETS

NAPOLEON

– Layers of flacky puff pastry and chantilly vanilla custard cream \$10 –

APPLE CAKE

– Warm fluffy and light apple cake \$10 –

+ Pair with Macallan Double Cask 12 Years Old \$18 +

CHOCOLATE GANACHE CAKE

– chocolate cake covered in dark chocolate. \$10 –

+ Pair With Port, Ask For Our Selection \$MP +

PISTACHIO MOUSSE

– Pistachio mousse covered with a glaze of dark chocolate and a heart of strawberries \$10 –

+ Pair with Macallan Double Cask 12 Years Old \$18 +

ITALIAN CHEESE CAKE

– Creamy ricotta, orange zest, cookie bottom crust \$10 –

AFFOGATO

– Scoops of vanilla bean gelato drowned in warm espresso coffee & Frangelico \$10 –

TARTUFO

– Vanilla & chocolate ice cream, cherry and almond center covered in a chocolate shell \$10 –

VANILLA OR PISTACHIO GELATO

– \$9 –

BISCOTTI

– An Assorted Of Homemade Italian Cookies (Contains Nuts) \$8 –

»→ SPIRITS ←«

SINGLE MALTS, SCOTCH & BOURBONS

JOHNNIE WALKER BLUE

– \$38 –

JOHNNY WALKER BLACK

– \$150 x5 –

ABERLOUR 12YR

– \$14 –

BALVENIE 14YR

– \$22 –

GLENFIDDICH 12 YEAR OLD

– 2oz \$18 –

TALISKER 10 YEAR OLD

– \$16 –

MACALLAN 12 YEAR OLD

– \$18 –

OBAN 14 YEAR OLD

– \$20 –

BLANTONS

– \$22 –

BOOKERS BOURBON

– \$16 –

NOBLE OAK

WYOMING

BULLEIT RYE

– \$14 –

WOODFORD RESERVE

BOURBON

– \$18 –

BASIL HAYDEN'S BOURBON

– \$15 –

»→ CORDIALS & DESSERT WINES ←«

BAILEYS – \$12

FRANGELICO – \$12

DRAMBUIE – \$12

GRAND MARNIER – \$12

SAMBUCA – \$12

PORT – \$MP

+ Ask For Our Selection

AMARO FERNET BRANCA – \$12

AMARO NONNINO – \$20

AMARO MONTENEGRO – \$12

VIN SANTO – San Felice,
Tuscany, Italy 2011 \$12

PASSITO – Donnafugata Ben
Rye, Passito di Pantelleria,
Sicily, Italy 2017 \$12 \$55

VECCHIO AMARO DEL CAPO –
\$12

POLI GRAPPA – \$18

TIGNANELLO GRAPPA – \$25

RUM BARCELO SELECTION –
Dominican Republic MP

HOMEMADE LIMONCELLO –
\$12

ALL OF OUR PRICES REFLECT OUR CASH DISCOUNT. ANY USE OF A CREDIT OR DEBIT CARD WILL INCUR A 3.95% NON-CASH ADJUSTMENT