



## Dessert

DINNER

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<b>TIRAMISÙ</b>	9
Mascarpone cheese mousse, lady finger cookies, espresso, chocolate powder	
<b>HAZELNUT ESPRESSO CAKE</b>	10
Gianduja ganache, Mascarpone mousse, raspberry gelato	
<b>VANILLA/CITRUS PANNACOTTA</b>	9
Sunny Side Up with Virtual Bacon	
<b>GRAN BABA</b>	12
House made Limoncello, vanilla crema, candied lemon peel, white chocolate	
<b>OLIVE OIL CAKE</b>	10
Orange curd, white chocolate mousse, pistachio gelato, Greek yogurt	
<b>GELATO AND SORBET TRAY</b>	9
House made selection of the day	

## SWEET WINES FROM AROUND THE WORLD

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<b>Inniskillin “Vidal” Ice Wine</b>	25
Niagra Peninsula V.Q.A. (Canada)	
<b>Chateau Petit Guiraud Sauternes (France)</b>	15
<b>Royal Tokay, Aszu 6 Putonyon (Hungary)</b>	20
<b>Dolce Semillon/Sauvignon Blanc (California)</b>	25
<b>Hauer Malvasia Di Lipari (Sicily)</b>	15
<b>Fattoria Del Cerro Sangallo Vin Santo (Tuscany)</b>	12
<b>Ca’ Bianca Brachetto d’Acqui (Piedmont)</b>	10
<b>Coppo “Moncalvina” Moscato d’Asti (Piedmont)</b>	10
<b>Elio Perrone “Sourgal” Moscato d’Asti (Piedmont)</b>	12

## COFFEE & INFUSION

<b>Espresso</b>	3
<b>Espresso Macchiato</b>	3
<b>Espresso Doppio (Double shot)</b>	4
<b>Cappuccino</b>	4
<b>Latte</b>	4
<b>Hot Tea</b>	4