

PH 925.932.1474

- D E S S E R T S M E N U -

TIRAMISU

Espresso Soaked Lady Fingers, Myers Rum, Kahlua
and Mascarpone Cream
\$7.50

HOUSE MADE TUSCAN APPLE TART

Vanilla Bean Gelato and Drizzles of Caramel Sauce
\$7.50

VANILLA BEAN MILK CHOCOLATE CRÉME BRULÉE

Topped with Sliced Caramelized Organic Bananas
\$8.25

ICE CREAM TRIO

Vanilla Bean, Pistachio and Double Espresso
\$7.00

WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE

With Cinnamon Graham Cracker Crust and fresh Strawberries
\$8.50

CHOCOLATE TARTUFO

With Caramelized Hazelnuts, Prosecco Zabaglione
\$8.75

BRANDY ALEXANDER MILKSHAKE

Kahlua, Brandy, Crème De Cacao and Vanilla Bean Gelato
\$8.50

CAPPUCCINO MASSIMO

Cappuccino, Baileys Irish Cream and Grand Marnier Served in a Brandy Snifter
\$9.50

IMPORTED AND DOMESTIC CHEESE PLATE

(Ask Your Server for Selections) Served with Artisan Bread Toasts
\$11.25

Espresso, Cappuccino or Latté..... \$3.50

Doubles..... \$4.00

Specialty Teas..... \$4.00



** Ask Your Server for Port and Grappa Selections.*