

Desserts & After Dinner Drinks

Calories are based on 1 portion of a 3 portion dessert.

Desserts

Tiramisu

homemade ladyfingers soaked in dark rum & espresso, layered with sweetened mascarpone cheese & topped with cocoa & crumbled hazelnut biscuits 830 Cal

Colossal Brownie Sundae

twelve decadent chunks of freshly-baked brownies layered with six scoops of vanilla & chocolate ice cream, topped with caramel & chocolate sauces then buried in mounds of whipped cream & we won't forget the cherry! 1210 Cal

Chocolate Chip Cannoli

crispy shells stuffed to order with a sweet, cannoli cream filling mixed with chocolate chips, served over a drizzle of our chocolate sauce 140 Cal

Double Dark Chocolate Cake

moist dark chocolate cake with layers of rich chocolate frosting on top of our sinful chocolate sauce 570 Cal

Italian Crème Cake

six layers of rich lemon cake & mascarpone cheese filling, served in a pool of raspberry sauce & topped with whipped cream 390 Cal

Homemade Cheesecake

rich, creamy cheesecake topped with raspberry sauce & sprinkled with toasted hazelnuts 460 Cal

After Dinner Drinks

Cordials

Amaro Nonino, Aperol, Frangelico, Baileys, Kahlúa, Campari, Grand Marnier, Romana Sambuca, Disaronno Originale

Nespresso Traditional & Specialty Coffee

Coffee 5 Cal
Cappuccino 120 Cal
Espresso 5 Cal
Latte 180 Cal



Colossal
Brownie
Sundae

Italian
Crème
Cake

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information available upon request.

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions & recipe changes. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, & individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Menu subject to change and may vary by location.

Always drink responsibly.