

## DOLCI MENU

ALL OUR DESSERTS ARE

9.00

### TIRAMISU

Lady's Finger Biscuits, Imported Mascarpone, Spiced Rum,  
Shaved Chocolate, Cocoa Powder

### CHOCOLATE CAKE (allow us 15 minutes)

Soft Center Chocolate Cake, Vanilla Bean Crème Anglais And Hazelnut Gelato

### CHOCOLATE MOUSSE

Strawberries, Whipped Cream

### CARAMEL FLAN

Condensed Milk, Caramelized Sugar

### APPLE TART

Red Apples, Walnuts And Salted Caramel Gelato

### PIZZA WITH NUTELLA

## DESSERT COCKTAILS

12.00

**CANNOLI MARTINI** DiMare Cannoli Cream, Faretti Biscotti Liqueur,  
House Vodka, Cream

**ESPRESSO MARTINI** Espresso, Stoli Vanil, Kahlua, Bailey's

### VERT FROID (CHOCOLATE MARTINI)

Stoli Vanil, Godiva Chocolate Liqueur, Bailey's, Green Chartreuse

HOME MADE GELATO | HOME MADE SORBET BEST SELLER

## HOT COFFEE/TEA

Coffee	3.0	Cappuccino	5.0
Espresso	3.5	Tea Selection	3.5

## CAKES

### HOUSE MAKE GELATO CAKES

AVAILABLE FOR CELEBRATIONS UPON REQUEST



BAR ROSSO

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BAR ROSSO

## CORDIALS

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Pimms  
Amaro Nonino  
Godiva  
Amaretto Di Saronno  
Sambuca Romana  
Sambuca Romana Black  
Sambuca Molinari  
Sambuca Molinari Cafe  
Galliano  
B & B  
Midori  
Drambuie  
Kahlua  
Frangelico  
Tuaca  
Averna  
Lucid Absinthe  
Chambord  
Dom Canton  
Grand Marnier  
Cointreau  
Tia Maria

## COGNAC

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Courvoisier VSOP  
Courvoisier VS  
Hennessy VS  
Hennessy Black  
Remy Martin VSOP

## PORT

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Churchill's 1994 \$40gl  
Taylor Fladgate 10yr \$14gl  
Taylor Fladgate 20yr \$16gl  
Taylor Fladgate 30yr \$28gl  
Taylor Fladgate \$37gl  
Vintage Port, 1985  
Taylor Fladgate, Quinta de Vargellas,  
1995 \$30gl  
Ramos Pinto, Late Bottled Vintage  
Port, 1994 \$18gl  
Fonseca, Guimaraens, Vintage Port,  
1995 \$30gl

## GRAPPA

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Il Poggione  
Grappa di Brunello  
Grappa Di Barolo

## ARMAGNAC

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Busnel Calvados VSOP  
Larressingle VSOP

REV 5.10.2016

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Godiva  
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Sambuca Romana Black  
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Sambuca Molinari Cafe  
Galliano  
B & B  
Midori  
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Kahlua  
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REV 5.10.2016

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## ARMAGNAC

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Busnel Calvados VSOP  
Larressingle VSOP