



### AFTER DINNER DRINKS

Grappa.....	10.00
Grand Marnier.....	7.00
Sambuca Romana .....	7.00
Bailey's Irish Cream .....	7.00
Espresso (single/double) .....	3.00..... 4.00
Cappuccino.....	3.50
Caffe Latte .....	3.50
Caffe Mocha.....	3.50
Croft Distinction Ruby Porto .....	7.00
Fonseca 10 Yr Tawny Port.....	10.00
Taylor Fladgate 20 Yr Tawny Porto.....	15.00
M Chiarlo Muscat Nivole 2004, Italy (half bottle).....	7.00..... 28.00

*Private and Group Wine Tastings and Dinners available  
Phone the Special Events Coordinator: 680-6333*



### DESSERT

#### **Tiramisu (8.00)**

*Fresh Marcapone cheese, coffee liqueur and marsala-soaked sponge cake filled with coffee flavored Zabaglione cream*

#### **Tartufo (8.00)**

*Zabaglione and Gianduia ice cream covered with pralinated hazelnut and rich dark chocolate*

#### **Sorbetto e Gelato (7.00)**

*Ask your server for selections*

#### **Tosca Cheese & Fruit Plate (9.00)**

#### **Torta Alla Nonna (7.00)**

*Dark chocolate cake topped with a chocolate and Frangelico cream*

#### **Mousse di Cioccolato (8.00)**

*Dark chocolate mousse*

#### **Latte Italiano (7.00)**

*White cake soaked in cream and milk, filled with strawberry puree and topped in a cream cheese and strawberry glaze*

#### **Italian Lemon Cream Cake (7.00)**

*Our delicious Italian Cream Cake is topped with vanilla crumbs and filled with tangy lemon cream. We then finish it with a light dusting of sugar*

#### **Cheesecake de Caramello (8.00)**

*Rich creamy cheesecake flavored and swirled with caramel in a graham cracker crust. Topped with caramel mosse and elegantly detailed with caramel drizzle*