

House Specialty Desserts

Apple Turnover ala Mode \$5.50

served hot with caramel sauce and vanilla ice cream

Tiramisu \$5

lady fingers, espresso coffee, Kahlua and marscarpone cheese

Cannoli \$4

sweet Ricotta cheese filled Italian pastry, stuffed to order

Crème Brulee \$6

traditional style

Brownie Supreme \$5

vanilla ice cream nestled between two layers of rich brownies with nuts

Rice Pudding \$5

topped with cinnamon and whipped cream

Banana Xango Cheesecake \$6

banana cheesecake and chunks of caramel rolled in a pastry shell with cinnamon and sugar and fried, drizzled with caramel; served with vanilla ice cream

Italian Lemon Crème Cake \$6

Deliciously moist lemon cake w/ a creamy, lemon accented marscarpone filling finished with a light dusting of sugar

Chocolate Bundt \$5

*moist chocolate cake filled with creamy rich chocolate ganache oozing from the center
add a scoop of vanilla ice cream- \$1*

Reese's Chocolate Peanut Butter Pie \$6

Dark chocolate and peanut butter mousse full of Reese's® Peanut Butter Cups

Chocolate Beyond Reason \$6

dark & white mousse on top of chocolate torte in a cookie crust

New York Cheesecake \$5

add strawberries- \$1

Tartufo \$5

chocolate coated ball of vanilla and chocolate ice cream with a hazelnut and cherry center

Biscotti Parfait \$5

Italian cookies, vanilla ice cream, Black Sambuca

Bailey's Caramel Parfait \$5

caramel flavored Bailey's & vanilla ice cream

Parfaits \$3.95

chocolate, strawberry, Crème de Menthe

Assorted Italian Sorbets \$5

Ice Cream \$2.95

vanilla or chocolate

** dessert specials daily*

Wine Selections

Paul Masson or Riunite Lambrusco \$4 gl

\$8- half carafe \$14.00-carafe

Chablis - Burgundy

Citra \$4.50 gl

(Italy) Pinot Grigio-Chardonnay-Merlot

Cabernet Sauvignon

Straccali Chianti \$4.50

Nathanson Creek White Zinfandel \$4.25

By the Glass or Bottle

White

Riesling, St. Urbans-Hof \$6/23

Chardonnay, Sterling \$6/23

Pinot Grigio, Principato \$5/20

Sauvignon Blanc, Brancott \$6/24

Chardonnay, Kendall Jackson "VR" \$8/30

Prosecco \$7

fruity Italian champagne

Red

Pinot Noir, Montpellier \$5/20

Pinot Noir, Coppola \$9/35

"Director's Cut"

Merlot, Kendall Jackson \$7/28

Merlot, Blackstone \$7/26

Ripasso, Solane Santi \$9/30

Baby Amarone

Chianti, Ruffino \$6/22

Malbec, Pasqual Toso \$6/23

Cab Sauvignon, Blackstone \$7/26

Cab Sauvignon, Sterling \$7/28

Cab Sauvignon, Rodney Strong \$9/34

Shiraz, Jacobs Creek \$6/22

Zinfandel, Gnarly Head \$7/28

Beer

Domestic

Coors Light \$3.50 Coors Original \$3.25

Ballantine Ale \$3.50

Michelob Ultra \$3.50

Michelob - 12oz. btl \$3.50

Bud or Bud Lite -16oz. Alum Bt \$4

Miller Lite \$3.50

Imported

Heineken or Heineken Lite \$4

Amstel Light \$4 Bass Ale \$4

Corona (Mexico) \$4

Pint Draft

Bud Lite \$3.75 Sam Adams Seasonal \$5.25

Blue Moon Wheat Ale \$5.25

Sam Lager \$5.25

Peroni \$6

Stella Ale \$5.25

*Ask your server about
our Draft Beers of the month!!*