

House Specialty Desserts

Apple Turnover ala Mode \$5

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 \$5

traditional style

Rice Pudding \$5

topped with cinnamon and whipped cream

Oreo Cookie Bash \$6

an Oreo cookie universe of white and milk chocolate cream with Oreo chunks and showered with a dark chocolate drizzle (contains nuts)

Big Blitz with Snickers Pie \$6

large chunks of Snickers bar, fudgy brownie pieces, caramel peanuts and a tart cream cheese filling

Chocolate Bundt \$5

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

Chocolate Mousse Pie \$6

clouds of chocolate, light as a whisper...a chocolate lover's fantasy

Ricotta Cheesecake \$5

add strawberries- \$1

Tartufo \$5

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

Brownie Supreme \$5

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

Bailey's Caramel Parfait \$5.50

Bailey's Caramel liquor swirled around vanilla ice cream

Biscotti Parfait \$4.50

Italian cookies, vanilla ice cream and Romano Black Sambuca

Parfaits \$3.25

chocolate, strawberry, Crème de Menthe

Assorted Italian Sorbets \$5

Ice Cream \$2.25

vanilla or chocolate

***ask about our dessert specials**

Wine Selections

Paul Masson or Riunite Lambrusco

\$4 gl \$8-1/2 carafe \$14.00-carafe

Chablis - Burgundy - Rose

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, Fontana Candida \$5/20

Sauvignon Blanc, Brancott \$6/24

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

Prosecco, Canella \$7

fruity Italian champagne - 187 ml bottle

Red

Pinot Noir, Cavit \$5/20

Pinot Noir, Coppola \$9/35

"Director's Cut"

Merlot, Red Diamond \$9/35

Merlot, Blackstone \$7/26

Sangiovese, Santa Christina \$6/23

Chianti, Ruffino \$6/22

Coppola, Rosso \$6/22

Malbec, Pasqual Toso \$6/23

Cab Sauvignon, Rock & Vine \$7.5/30

Cabernet Sauvignon, Sterling \$7/28

Cab Sauvignon, Rodney Strong \$9/34

Cabernet Sauvignon \$10/38

Beaulieu Vineyards, "Rutherford"

Shiraz, Columbia Crest \$6/22

Zinfandel, Gnarly Head \$7/28

Beer

Domestic

Coors Light \$3 Michelob Ultra \$3

Ballantine Ale \$3

Bud or Bud Lite -16oz. Alum Bt \$3.50

Thomas Hooker Blonde Ale (CT) \$3.50

Imported

Heineken or Heineken Lite \$3.50

Amstel Light \$3.50 Bass Ale \$3.75

Sol (Mexico) \$3.50

Pint Draft

Bud Light \$3 Sam Adams Seasonal \$4

Ten Penny Ale (CT) \$4

Blue Moon Wheat Ale \$4

~Full wine menu available~
Please ask your server