



DESSERT MENU

DESSERTS

AFFOGATO	\$12
hazelnut swirl, vanilla bean gelato, espresso, toasted pistachio	
CRÈME BRULEE	\$13
creamy custard base, caramelized sugar, fruit granita	
APRICOT PISTACHIO ENTREMET	\$13
sweet pastry filling, pistachio praline, stewed apricot	
TORTA <i>gluten free</i>	\$13
flourless chocolate cake, Nutella layer, vanilla gelato, toasted & crumbled hazelnut	

COFFEE

LATTE		CORTADO	\$4.50
MACCHIATO	\$5	ESPRESSO	
AMERICANO	\$4	MACCHIATO	\$4.50
CAPPUCCINO	\$5	ASSORTED TEAS	
ESPRESSO		<i>Two Leaves</i>	\$4.50 /pot
<i>single</i>	\$3.50	<i>and a bud</i>	
<i>double</i>	\$4.25		

DIGESTIF

HENNESSEY VS	\$17
HENNESSEY XO	\$50
AMARO MONTENEGRO	\$9
SARPA DI POLI	\$12
BAILEYS	\$10
GRAHAM'S 10 YEARS OLD PORT	\$10

AFTER DINNER

IRISH COFFEE	\$16
<i>Irish whisky, brown sugar, whipped cream</i>	
CARAJILLO	\$16
<i>rum, Kahlua, triple sec</i>	
ESPRESSO MARTINI	\$18
<i>creamy espresso, frangelico, Kahlua, vodka</i>	
BLUEBERRY TEA	\$16
<i>orange pekoe tea , amaretto , cointreau</i>	



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