

Desserts

Seasonal Berries	8.00
Fresh Mixed Seasonal Berries – with Grand Marnier Cream Sauce	
Tiramisu	8.00
Served on a bed of Grand Mariner Sauce with a Drizzle of Chocolate Sauce	
Crème Brulee'	8.00
Vanilla Bean Flavored - Served with Seasonal Garnishment. –	
Massimo's Mudd Pie	8.00
Mocha Almond Fudge Ice Cream with Fudge and Nuts in an Oreo Cookie Crust	
New York Style Cheese Cake.....	8.00
Served with a Strawberry Compote	
Chef's Special of the Day	8.00
Our chef creates a special seasonal dessert daily. Your server will inform you on today's selection(s)	

ICE CREAM & SORBETS

• Spumoni	6.00
• Vanilla Bean	6.00
• Sorbet Trio Raspberry, Lemon & Mango ..	8.00
• Chocolate Hazelnut Gelato	8.00

TABLE SIDE SPECIALTIES

Minimum of two per table

Cherries Jubilee	10.00
Banana Foster	10.00

COFFEE

Coffee Special House Blend	3.00
Varietal Teas	3.25



Italian Espresso (Regular or Decaffeinated)	3.25
Cappuccino.....	3.75
Café Mocha or Latte	3.75

Cordials

Amaretto DiSorono.....	8.00
Bailey's Irish Cream.....	8.00
B and B	8.00
Drambuie	8.00
Frangelico	8.00
Kahlua	7.50
Fernet Branca	8.00
Grand Marnier	9.00
Tia Maria	7.50
Tuaca	7.00
Sambuca Romana	8.00
Strega	8.00
Galliano	9.00
Caravella Limoncello	8.00
Candolini Grappa	8.00

Ports

Fonseca Bin 27	8.25
Taylor Fladgate 20 yr Tawny....	13.25

Cognac

Hennessy VS	10.00
Hennessy Privilege	15.00
Courvoisier VS.....	9.00
Remy Martin VSOP	13.00
Remy Martin XO.	27.00

Dessert Wines

Robert Mondavi Moscato D'Oro	8.00
Grgich Hills Violetta Late Harvest	15.00