

## More Desserts

**Anna's Homemade Almond Biscotti**  
\$6.95

**Bovella's Famous Cookie Plate**  
*Assorted Macaroons & American Butter*  
\$6.95

**Fresh Fruit Plate**  
\$7.95

**Ice Cream**  
*Vanilla & Chocolate*  
\$2.50 Per Scoop

**Assorted Seasonal Gelato**  
\$2.50 Per Scoop

**Formaggi-Cheese**  
**Chef's Daily Selection**  
*Three/\$6*  
*Five/\$10*  
*Seven/\$13*

## Coffee Drinks

**Italian Latte**  
*Disaronno, Steamed Milk & Espresso*

**Caramel Latte**  
*Van Gogh Caramel Vodka, Coffee Liqueur,*  
*Freshly Brewed Espresso, Half N'Half*

**Chocolate Delight Coffee**  
*Van Gogh Dutch Chocolate Vodka, Dark Creme de Cacao,*  
*Splash Of Butterscotch Schnapps & Baileys Irish Cream*  
*Coffee, Topped With Whipped Cream*

**Café Dark Night**  
*Patron XO Café Dark Cocoa, Jameson Irish Whiskey & Coffee*

**Nutty Irishman**  
*Baileys, Frangelico, Coffee, Topped With Whipped Cream*

**Mexican Coffee**  
*Kahlua & Patron XO Cocoa Topped With Whipped Cream*

## Specialty Spirits

- Single Malt Scotch -  
Balvenie Caribbean Rum Cask 14yr. Old  
Glenfiddich 15yr. Old, Solera  
Macallan 18yr. Old  
The Glenlivet 18yr. Old  
From The House Of Johnnie Walker  
Green  
Gold  
Blue

- Single Batch Bourbons & Whiskies -  
Basil Hayden 8yr Old  
John B. Stetson  
Knob Creek Single Barrel Rye  
Villa Masi Lemoncello  
Solerno Blood Orange Liqueur  
Grand Marnier 100yr Old

- Cognacs -  
Hessessy Priviledge  
Courvoisier VSOP  
Remy Martin XO  
Louis XIII

# Dessert Wines & Grappas

Ruffino, Grappa  
Tiganello, Grappa  
Dolce by Far Niente  
Inniskillin, Ice Wine

- Port -

Ferreira Tawny Port  
Sandeman Founders Reserve  
Fonseca 10yr. Old Tawny  
Taylor Fladgate 20yr. Old Tawny

- Cordials -

Solerno Blood Orange Liqueur  
Villa Massi Lemoncello  
Grand Marnier 100yr. Old  
Pama Pomegranite  
Disaronno  
Baileys Irish Cream

# Desserts

**Homemade Biscotti Bread Pudding**  
*Served With Vanilla Ice Cream Topped With A Faretti Cream  
On Glaze Sauce \$7.95*

**Homemade Tiramisu**  
*Lady Fingers Dipped In Espresso, With Mascarpone Cheese, Kahlua & Cocoa \$6.95*

**Anna's Homemade Ricotta Cheese Cake**  
*A House Tradition Since 1969 \$7.95*

**Warm Apple Pie**  
*Served With Vanilla Ice Cream, Drizzled With Caramel \$7.95*

**Vanilla Bean Creme Brule**  
*Topped With Caramelized Sugar & Fresh Strawberries  
\$6.95*

**Classic Famous Cannoli**  
*Homemade Cannoli Shell Filled With Creamy Ricotta & Chocolate Chips  
\$5.95*

**Warm Chocolate Lava Cake**  
*Topped With Vanilla Ice Cream, Drizzled With Chocolate Sauce  
\$8.95*

**Tartufo**  
*Vanilla & Chocolate Ice Cream, With Hazelnuts Dipped In  
Chocolate  
\$7.95*

**Chocolate Mousse Cake**  
*Chocolate Cake Layered With Creamy Mousse & Fudge, Topped  
With Ganache Icing  
\$7.95*