

DESSERT MENU

DESSERT

Sorbert \$ 5.50
Seasonal Fresh fruit sorbet

Spumoni \$ 6.00
combination of pistachio, vanilla and chocolate gelato

Tiramisu \$ 6.50
classic italian cake

Luna \$ 6.50
cappuccino almond gelato mouse

Panna Cotta \$6.50
vanilla custard topped with mango pure

Cassata Italian Cheesecake \$ 6.50
ricotta cheese cake

Profiteroles \$ 6.50
petite puffed pastries filled with custard and topped
with chocolate ganache & toasted almonds

Warm Pear Tartlet \$ 7.00
a pastry covered with almond cream, topped with pear slices

Molten Chocolate \$ 7.00
rich cake with a flowing chocolate center

PERFECT ENDINGS

Cockburn's Fine Tawny Porto \$ 5.00
a light, sweet, easy drinking port with bright fruit flavors

Graham's Tawny Porto 10 year \$ 9.00
smooth, luscious wood - aged ports

Graham's Tawny Porto 20 year \$ 12.00
medium-bodied with hints of dried fruit

Osborne 1995 Late Bottled Vintage Porto \$ 6.00
rich, intense, full-bodied port with smooth tannins and
deep earthy tones. outstanding with chocolate

Quady's Electra Moscato \$ 4.50
only 4% alcohol, this light italian style white dessert wine
has a slight hint of effervescence and is the perfect
partner for sorbets or light fruit desserts

COFFEE AND TEA

Regular or Decaf Coffee \$ 3.00
Assorted Tea's \$ 3.00