

# *Dessert Menu*

*Homemade Tiramisu a traditional Italian dessert with espresso & liquors dipped ladyfinger cookies covered in a sweet mascarpone cheese*

8

*Warm fudge chocolate cake chocolate lovers dream of rich fudgy indulgence with a liquid chocolate centre*

7

*Panna Cotta translates as “Cooked cream “ in Italian. A soft set and creamy Italian pudding so silky- smooth covered in a raspberry coulis & caramel*

7

*Cheese cake a smooth and creamy texture  
Choice of Blueberry or cherry topping*

7

*Chocolate Explosion, chunks of dark and white chocolate with a dark chocolate moist cake. A layer of chocolate is draped over top and decorated with rich chocolate shavings sitting in a bed of crème anglaise*

7

*Crème Brulee made with love*

7

*Rich Italian hand formed tartuffo ice cream choices of*

*Amaretto covered vanilla 5*

*Strawberry shortcake “Sophia’s favorite “ 5*

*Chocolate ice cream cover in cocoa 5*

*Ask the serve about our weekly special desserts  
Fresh made tortes with only the finest in ingredients.*

# *Drinks*

## *Specialty Coffees*

*Italian Coffee, Spanish coffee, Irish Coffee, B52,  
Montecristo, Nutty Irishman*

7

## *Dessert wines*

*Any dessert served with a lusciously fruity dessert wine  
is a spectacular way to end a meal. Just remember,  
always choose a dessert wine that is as sweet or sweeter  
than the dessert; otherwise, the wine may taste bitter,  
thin and coarse by contrast. Sweet wines pair  
well with some savoury foods too.*

*Colio Estate Vineyards VQA Vidal Icewine 375 mL*

78

*Colio Estate Vineyards VQA Vidal Late Harvest 375 mL*

34

*Erie Shores VQA Vidal Icewine 200 ml*

54

*Kittling Ridge Estates Icewine & Brandy 375 ml*

48

*Inniskillin Ice wine 50ml*

16

## *Sparkling Half Bottles (375mL)*

*Veuve Cliquot Brut NV, France*

62

*Moet & Chandon Brut Imperial NV, France*

67

*Martini & Rossi Asti Spumante, Italy*

18