

## dessert menu

|                                |   |
|--------------------------------|---|
| <b>Tartufo</b>                 | 7 |
| <b>Tiramisu</b>                | 7 |
| <b>Chocolate Hazelnut Cake</b> | 8 |
| <b>Dark Chocolate Mousse</b>   | 7 |
| <b>Orange Sorbet</b>           | 7 |

## coffees & espressos

|  |   |
|--|---|
| <b>House Coffee</b>                                      | 3 |
| <b>Cappuccino</b>  | 4 |
| <b>Espresso</b>  | 4 |
| <b>Caffè Latte</b><br>Espresso & Steamed Milk            | 4 |
| <b>Vanilla Latte</b><br>Vanilla, Hazelnut, Whipped Cream | 4 |

## gourmet teas

|   |   |
|---|---|
| <b>Herbal</b> (decaf)<br>Chamomile Citrus, Ginger Twist, Organic Mint Melange | 3 |
| <b>Green Tea</b><br>Organic Spring Jasmine, Green Tea Tropical                | 3 |
| <b>Black Tea</b> (organic)<br>English Breakfast, Organic Earl Grey            | 3 |

## caffeinated cocktails

|   |    |
|---|----|
| <b>Wilson's Connection</b><br>Espresso, Frangelico, Cognac            | 10 |
| <b>Irish Coffee</b><br>Coffee, Jameson, Simple Syrup, topped w/ Cream | 10 |

## dessert cocktails

|   |    |
|---|----|
| <b>Double Glazing</b><br>Screwball, Bourbon, Raspberry Liqueur, Chocolate Bitters               | 13 |
| <b>Curing Agent</b><br>Amaro, Port Wine, Rye Whiskey, Grenadine, Chocolate Bitters, Heavy Cream | 10 |

## cordials

|                               |    |
|-------------------------------|----|
| <b>Baileys</b>                | 8  |
| <b>Grand Marnier</b>          | 11 |
| <b>Tawny 10 Year Old Port</b> | 9  |