

40 Paper

DESSERTS

\$8

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

Warm bourbon-brown butter PEACH CRISP with
vanilla bean gelato & sugared almonds

LEMON CHEESECAKE BUDINO with lemon cream
& candied lemon

CINNAMON-COCONUT PANNA COTTA with rhubarb
sorbet & cinnamon crisps

AMARETTO AFFOGATO with whipped cream
& ricciarelli cookies

GELATO & SORBETTO
Rotating house-made selection \$6

All dessert options are **gluten-free**.
Please advise your server of any food allergies.

DESSERT COCKTAILS \$11

Cafe au Tuaca- A hot latte with
Tuaca & Bailey's Irish Cream

Highland Coffee- Drambuie,
Dewars, with café Americano

Golden Cadillac- Galliano, crème
de cacao & cream

Doppio- Espresso-infused vodka,
Tia Maria, Kahlua, & chilled
espresso

CAFFÉ

Cappucino \$5

Latte \$5

Coffee \$3

Espresso \$3

Whole Leaf Tea \$5

Jasmine, **Black Ceylon**, Decaf

Black Ceylon, **Spearmint**,

Japanese Green, **Earl Grey**,

Chai Black Tea, **Oolong**,

Chamomile