

40 Paper

DESSERTS

\$8

ESPRESSO POT DE CRÈME with hazelnut syrup,
whipped cream, & hazelnut brittle

DF ALMOND CORNMEAL CAKE with orange spice
sorbet, cranberry compote & pistachio sugar

APPLE MASCARPONE CHEESECAKE with toasted
pecans & salted caramel

ITALIAN CHOCOLATE TORTA with peanut butter
semifreddo & caramel whipped cream

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.
DF = Dairy-free

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

CAFFÈ

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