

dolcissimo

Italian inspired desserts

desserts

chocolate

flourless triple chocolate torta 10.00
blackberry

classic

tiramisu 9.00
mascarpone cheese, saviardi
marsala and espresso

cheesecake

rustic vanilla bean 9.00
biscotti, graham crust
seasonal fruit

cheeses

italian and canadian 12.00
fruits and bread

crostata

roasted seasonal fruit 9.00
sweet cream gelato

lemon

caramelized tart 9.00
passion fruit curd

sorbetto

duo of flavours 7.00
vanilla bean biscotti straw

cookies

chefs daily selection 5.00

coffees and tea

bodum french press

coffee 3.25
regular and decaf

espresso 2.50

macchiato 2.75

cappuccino 3.50

cafe latte 3.75

iced espresso 2.50

iced latte 3.75

assorted
tazo teas 2.75

specialty coffees

all specialty coffees are 8.50

monte cristo

grand marnier and kahlua

spanish

brandy, grand marnier
and kahlua

paese coffee

zambucca and kahlua

blueberry tea

grand marnier and amaretto

digestivo

dessert wines

3 oz. pour

essensia
orange muscat 6.00

elysium black muscat 8.00

lilly pilly, noble blend 15.00

liqueurs

1.25 oz. pour

grand marnier 10.00

sambucca 6.00

amaretto 6.00

baileys 6.00

amaro 6.00

ports

2 oz. pour

warre's 'warrior' ruby 10.00

graham's LBV 12.00

warre's otima
10 year old tawny 14.00

taylor fladgate
20 year old tawny 16.00

cognacs

1.25 oz. pour

courvoisier VS 10.00

remy martin VSOP 12.00

hines rare & delicate 13.00

hennessy XO 23.00

bourbons

1.25 oz. pour

jack daniels 6.00

wild turkey rare breed 10.00

wild turkey 6.00

eagle creek rare 11.00

knob creek 9.00

basil hayden's 11.00

maker's mark 9.00

single malt scotch

1.25 oz. pour

lagavulin 16 year old 15.00

bowmore 10 year old 10.00

glenfiddich 12 year old 15.00

glenlivet 12 year old 15.00

glenrothes 11 year old 15.00

all desserts are made in-house & nut-free.

Pastry Chef, Randi Kates

R I S T O R A N T E P A E S E

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