

desserts

raspberry creme cake

lemon pound cake layered with fresh raspberry preserve and sweet italian creme with a lemcello strawberry glaze 5.95

crème brulee

a vanilla bean crème brulee topped with fresh berries 5.25

tiramisu

ladyfingers dipped in espresso and marsala, layered with marscarpone and shaved chocolate 5.50

“pisa” pie

a towering slice of butter fudge ice cream, honey roasted peanuts, fudge, peanut butter, oreo cookie crust and whipped cream 6.75

double chocolate mousse torte

A rich torte of white and dark chocolate mousse with a chocolate cookie crumb crust 5.75

spumoni

classic italian spumoni with flavors of pistachio, chocolate and cherry 4.95

chocolate espresso cake

dark chocolate cake, chocolate mocha mousse, chocolate ganache and espresso syrup 5.75

martini cheesecake

house made in a new york style, with a graham cracker crust topped with your choice of chocolate sauce, fresh-made blueberry or strawberry sauce 5.95

trio grande

a threesome of our housemade desserts with raspberry creme cake, tiramisu and double chocolate mousse torte 13.95

dessert wines

banfi rosa regale split 11.95 half bottle 24.00 rosenblum desiree chocolate port 8.95

coffee drinks

available in regular or decaffeinated

martini café

our in-house specialty with Amaretto di Saronno and Tres Leches Triple Cream Liqueur, topped with whipped cream 6.50

café 52

not your basic coffee – Baileys, Kahlúa and Grand Marnier, topped with whipped cream 6.50

espresso 3.50

irish coffee

a classic with Jameson Irish Whiskey topped with whipped cream and drizzled with creme de menthe 6.50

godiva coffee

Godiva Chocolate Vodka and Baileys Coffee topped with whipped cream 6.50

cappuccino 3.75

cognacs and port

Courvoisier VS 8.00
Hennessey VS 8.00
Courvoisier Exclusif 8.50
Remy Martin VSOP 9.50
Remy Martin XO 19.50

Graham's Six Grapes 7.00
Sandemans Founder's Reserve 7.00
Fonseca Bin 27 7.50
Cockburn 10 yr Tawny 7.00
Fonseca 20 yr Tawny 12.50
Taylor-Fladgate 20 yr Tawny 12.50

