

# Sucrezia®



## HOMEMADE DESSERTS

Dessert of the Day.....	8
Tiramisu.....	8
Zuccotto.....	8
Triple Chocolate Mousse Cake.....	8
Cheesecake.....	8
Flourless Chocolate Cake.....	7
Panna Cotta.....	7
Stuffed Strawberries (seasonal).....	7
Bread Pudding.....	7
Canoli.....	5
Gelato.....	5
Sorbetto.....	5
Biscotti (2).....	3

*\*dessert and flavor explained by server*

## COFFEES

regular or decaffeinated

Espresso	
single.....	2
double.....	3
Cappuccino.....	4
Latté.....	4
Choclacino.....	4
Americano.....	3
Coffee.....	1.5

## COFFEE DRINKS

with whip cream

Toscana Coffee with Amaretto.....	5.5
Irish Coffee with Irish Whiskey.....	5.5
Coffee with Kahlua.....	5.5
Coffee with Bailey's Irish Cream.....	5

## DESSERT MARTINIS

Triple Chocolate Bliss

Chocolate Vodka, Godiva White, Godiva Dark

Almond Joy

Chocolate Vodka, Coconut Liqueur, Amaretto

Mochatini

Double Espresso Vodka, Kahlua, Godiva Dark

Temptress

Vodka, Kahlua, Frangelico

## DESSERT WINES

Moscato D' Asti (Italy)

Aromatic, ripe citrus fruit, slightly sweet, with a hint of fizz.

Glass 6 / Bottle 24

Sauternes, 2006 Château Roûmieu-Lacoste

A blend of Semillon and Sauvignon Blanc with notes of vanilla, coconut, dried apricots and subtle spice tones. The most decadent, complex dessert wine from France.

Glass 8 / Half bottle 48

## PORTS

Taylor Fladgate LBV ..... 8

Noval Tawny ..... 8

## AFTER DINNER LIQUEURS

Amaretto

B&B

Bailey's Irish Cream

Chambord

Cognac, Hardy VSOP

Cognac, Hennessy VS

Drambuie

Frangelico

Galliano

Grand Marnier

Grappa

Kahlua

Limoncello

Rum Chata

Sambuca

Tuaca