

DOLCI DESSERTS

- Raspberry Crème Brûlée 6.95
Chocolate Hazelnut Torte 6.95
Tiramisu 6.95
Cappuccino Ice Cream Pie 5.95
Spumoni 4.95
Cheesecake 6.95
Sorbets 4.95
Chocolate Banana Bread Pudding 5.95
Flan 3.95

CORDIALS

- Bailey's Irish Cream
Kahlua
DiSaranno Amaretto
Frangelico
Sambuca Romana Molinari
Godiva Chocolate
Drambuie
Pallini Limoncello

COGNACS

- Remy Martin VS, VSOP, XO
Louis XIII Martell VS, XO
Hennessy VS, VSOP, XO
Courvoisier VS, VSOP, XO

PORTS BY THE GLASS

- Taylor Fladgate Tawny
Taylor Fladgate Fine Ruby
Taylor Fladgate 20 Year
Fonseca Bin 27

Menu Prices and Items Subject to Change

DAILY SPECIALS**Lobster Fettuccini 20.95**

With Maine lobster rock shrimp and a chipotle cream

Chicken Gorgonzola 20.95

Chicken breast sautéed in a gorgonzola cream with mushrooms, sundried tomatoes and served with pasta and green beans

Tuna Seared Rare with Cumin 29.95

On white beans with balsamic reduction

Veal Scallopine 29.95

Your choice of marsala, parmigiana, saltimbocca or francesca

Salmon Avocado 31.95

Lemon pepper crusted salmon topped with avocado, mozzarella and lemon butter caper over steamed spinach

Snapper Crab 31.95

Filet of snapper stuffed with crab and parmesan with lemon butter garlic over steamed spinach

Parmesan Crusted Lobster Tail 32.95

Served over a bed of fettuccini with artichokes, tomatoes, mushrooms with lemon butter capers

Petite Filet and Shrimp Paesano 35.95

With bearnaise sauce and orzo cake

SPECIALTY DESSERTS**Apple Tart 7.95****Grand Marnier Soufflé 7.95**

Please allow 20 minutes for preparation

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