

COFFEE SELECTIONS

Moka d'Oro Coffee or Tea 2.50 Moka d'Oro Espresso 3.00 / decafe 3.25
Moka d'Oro Cappuccino 5.00 / decafe 5.25

Biscotti for your Coffee \$4.50

4 Almond Biscotti, 2 are Chocolate Dipped

INTERNATIONAL COFFEES \$9.00

Caffe Romano

Sambucca Romana & whipped cream

Italian Kiss

Godiva Chocolate Liquor, Chambord & whipped cream

DESSERT SELECTIONS \$9.00

Legs Parfait (House Specialty)

A layered tower of dark chocolate mousse, white chocolate mousse and chocolate ice cream, with crunchy pralines, hazelnuts, chocolate sauce and fresh whipped cream

Fresh Fruit

A service of carved fresh market fruits in season

Banana Box (House Specialty)

Caramelized bananas layered with banana pastry cream, served in a crispy chocolate dipped tuille box

"New"

Peachy Keen

Warm Georgia white peach compote, served with homemade Orchard peach ice cream and strawberry sarsaparilla coulis

Chocolate Commotion

A feathery light warm molten chocolate soufflé, served with seasonal fresh berries and homemade Cookies & Cream ice cream

Holy Cannoli

Crispy lace shell, filled with Cannoli cream & chocolate chips, surrounded with mango and raspberry sauce

Italian Cheesecake

Creamy ricotta cheesecake baked to perfection, with a fragrant mixed berry sauce

Carmapple Tart

Crispy warm Granny Smith apple tart, served with caramel sauce and homemade caramel ice cream

"Back by popular demand" Pears & Semolina

Warm Hood River Pears, layered with semolina bread, drizzled with hot caramel served with Macadamia Brittle ice cream

Classic Tiramisu

ASK YOUR SERVER ABOUT OUR SUGAR-FREE DESSERTS

A SELECTION OF HOMEMADE ICE CREAM OR HOMEMADE SORBET SERVED IN A CRISPY TUILLE