

Trattoria



and Coffees

Double Chocolate CheeseCake



Rich and creamy Cheesecake topped with Chocolate cake and chocolate fudge frosting.

4.95

Lemon Cheesecake



Classic, sweet and creamy lemon flavored cheesecake on a graham cracker crust.

4.95





Mango Sorbet



Mango Sorbet made from fresh mangoes and served in it's own fruit shell. A delicious and fat free dessert.

4.95

Snickers Cake



4 Layers of Dark Chocolate Cake,
Fudge Frosting and Whipped
Peanut Butter, topped with
chopped Walnuts & Almonds.
4.95

Spumoni Tartufo



A perfect combination of Rum, Chocolate Hazelnut, Strawberry & Pistachio ice creams drenched in dark chocolate. 4.95

Parisienne Tartufo



A heart shaped truffle with a raspberry sorbet center surrounded by Grand Marnier Ice Cream and covered in rich dark chocolate.

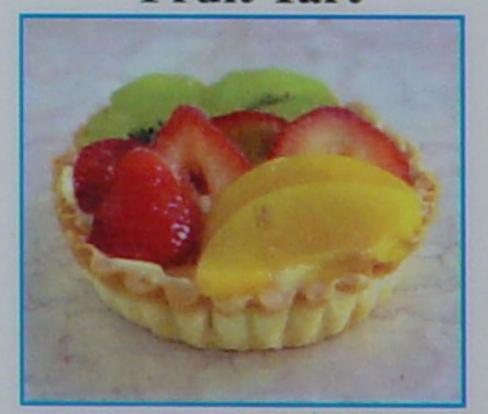
4.95

Chocolate Mousse Cannoli



Creamy Chocolate Mousse wrapped in flaky rolled pastry shell, dipped in chocolate and rolled in pistachios. 4.95

Fruit Tart



Individual Pastry Shell filled with creamy custard and topped with a seasonal fruit.(seasonal availability)



Homemade!
Tira Misu



An Italian Homemade Favorite!

Mascarpone cheese layered
between liquear and espresso
soaked lady fingers, topped
with shaved chocolate
and sweet cream.

4.95



4.95





Coffee



Fresh ground C & O Blend regular or Decaffeinated 1.75

Espresso & Cappucinos

Espresso	1.95
Double Espresso	
Flavored with Hazelnut, Vanilla or Almond,	add .50
Cappuccino	2.95
Double Cappucino	3.75
Flavored with Hazelnut, Vanilla or Almond,	add .50
Cafe Mocha (grande)	3.95
Flavored with Hazelnut, Vanilla or Almond,	add .50
Cafe Latte (grande)	2.95
Flavored with Hazelnut, Vanilla or Almond,	add .50
Cafe Americano	. 1.95
Regular or Decaf	. 1.95
Flavored Steamed milk	. 1.95
Hazelnut, Vanilla or Almond,	



All coffee drinks available iced

Dessert Wines

Graham's Six Grapes Port

Vintage Character Port. Rich and Intense 4.95

Amore di Verona ~

Amaretto, like dessert wine 4.95



