

featured desserts

DESSERTS

Tiramisu

Mascarpone, espresso, ladyfingers, coco powder and raspberry.

Seasonal Fruit Crumble

Vanilla roasted seasonal Niagara fruit, Ontario maple crumble, and gelato to enhance.

Blood Orange Crème Brûlée

Italian blood orange and cinnamon scented Budino, candied walnuts and berries.

Molten Chocolate Banana Bread Pudding

Liquid chocolate center, vanilla gelato with Dulce de Leche.

Warm Phyllo Cheesecake

Wild blueberry sauce, caramelized apples and crème anglaise.

Biscotti and Dolcini

A selection of sweet morsels, enough to share.

NIGHT CAPS

Stinger Cocktail

This classic blend of brandy and Crème de Menthe is an ideal ending to an evening.

God Father

Scotch and Amaretto are stirred together to make this traditional Italian digestif.

Beautiful

Grand Marnier and Cognac blended together, this cocktail is also known as Errol Flynn.

Espresso Correcto

An espresso 'corrected' by the addition of your choice of Grappa, Amaretto, Frangelico or Sambuca.