

More than just ice cream!

ice cream pati

WOOD OVEN PIZZA · PASTA · DESSERTS LLBO

DESSERTS

GELATO

Made fresh daily in house! Ask your server, or check out our display case for our wide selection

BOMBE TRIO

A trio of our delicious mini bombe

CRONNOLI

A light croissant dough filled with cannoli ricotta, drizzled in chocolate sauce

CREMA CATALANA

In house made crème brûlée with vanilla bean custard flavoured with orange zest and Grand Marnier

CANNOLI SICILIANI

In house made ricotta filling with orange zest and chocolate chips in a large crispy pastry shell

TIRAMISU

In house made espresso soaked Savoiardi, Marscapone cream, Tia Maria liqueur, Cocoa powder

DESSERT PIZZA

Baked in our wood oven. Peanut Butter and Jam; Nutella and Bananas; or Smores



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AFTER DINNER DRINKS

ESPRESSO

DOUBLE ESPRESSO

ESPRESSO MACCHIATO

CAPPUCCINO/LATTE

MOCHACCINO

HOT CHOCOLATE
with whipped cream

COLUMBIAN BREWED COFFEE

ORANGE PEKOE TEA

HERBAL TEAS

SPECIALTY COFFEES (1.5 oz.)

Served with fresh whipped cream and maraschino cherries

MONTE CRISTO with Cointreau and Kahlua

BLUEBERRY TEA with Grand Marnier and Amaretto liqueur, orange pekoe tea

B-52 COFFEE with Kahlua, Bailey's Irish Cream, Grand Marnier

SPANISH COFFEE with aged Rum and Kahlua

CAFÉ MOCHA with Brandy, crème de cacao, chocolate sauce

APERTIFS (2 oz.)

Amaro Montenegro, Amaro Averna, Campari, Amaro Lucano,
Martini & Rossi Vermouth (red or white)

CORDIALS (1 oz.)

GRAND MARNIER

COURVOISIER VS COGNAC

GRAPPA DE CAMOMILLA, Sibona, SPA

POLI "Sarpa" Grappa

REMY MARTIN VSOP COGNAC

SPARKLING/CHAMPAGNE (750 ml)

ASTI SPUMANTE, La Scala