



The Viennese Table

affogato

vanilla ice cream with
crumbled biscotti & espresso

tiramisù

spumoni alla napoletana

chocolate mousse

cannoli “piccola italia”

limoncello mousse cake

white chocolate crème brûlée

“cheese-a-cake” with seasonal berries

vanilla ice cream & chocolate sauce

raspberry sorbetto

all desserts \$9

PÈPE *Cello*

meyer lemon cello \$5

key lime cello \$5

blood orange cello \$5



After Dinner Drinks

Cocktails

eggnog martini, 10

crusoe spiced rum, eggnog,
served up w/ grated nutmeg

crusoe float, 12

crusoe organic spiced rum, coca cola, served in a pint
glass with a scoop of vanilla ice cream

spicebox toddy, 11

spicebox whisky, honey syrup, lemon juice,
hot water, with cinnamon, cloves, nutmeg, & lemon

midnight marauder, 13

crown royal, cherry marnier,
dark crème de cacao, 10yr tawny port, chocolate &
cherry bitters, on the rocks

Amari

Italians crafted these herbal liqueurs to soothe both the
stomach and the soul. Try one for yourself!

\$9 each

**averna
nonino**

**luxardo amaro abano
lorenzo inga "my amaro"
fernet branca
branca menta**

Dessert Wine & Port

vinsanto del chianti classico, 10

fonseca 10yr tawny port, 10

sandeman's 20yr tawny port, 12

cockburns lbv 2006 port, 9

broadbent madeira colheita 1996, 12