

# *Dessert Menu*



108 Castro Street

Mountain View CA 94041

650-940-1717



### ***Designer Coffees***

Espresso	2.75
Macchiato	2.75
Cappuccino	4.25
Latte	4.75
Mocha	4.95
Chambord Latte	10.00
Amaretto Cappuccino	10.00

### ***Coffee with a Kick***

Spanish ( <i>Brandy</i> )	7.00
Mexican ( <i>Kahlua</i> )	7.00
Italian ( <i>Amaretto</i> )	7.00
Irish ( <i>Jameson</i> )	7.00
French ( <i>Grand Marnier</i> )	9.00
Keoke ( <i>Kahlua &amp; Brandy</i> )	9.00
Mudslide ( <i>Bailey's &amp; Kahlua</i> )	9.00
Russian ( <i>Frangelico &amp; Vodka</i> )	9.00



### ***Cordials to Cognacs***

#### **Ports**

Graham's Six Grapes	10.00
Graham's 10 year Tawny	12.00
Graham's 20 year Tawny	15.00
Graham's 30 year Tawny	20.00

#### **Cognac**

Remy Martin VSOP	18.00
Caymus VSOP	18.00
Martel VS	12.00
Hennessy VS	12.00

#### **Single Malt Scotch**

(Available Vintages)	
Glenlivet	12.00
Glenfiddich	12.00
Glenmorangie	12.00
Macallan	12.00
Oban	12.00

### ***Italian Melodies - \$10.00***

Sambuca • Tuaca • Limoncello • Moscato • Lugarotti • Grappa

## *∞ Dolce Amore ∞*

<b>Affogato</b>	<b>\$6.95</b>
<i>Vanilla Gelato with a Splash of Espresso &amp; Whipped Cream</i>	
<b>Apple Strudel</b>	<b>\$9.95</b>
<i>Green Apples Caramelized with Sugar and Cinnamon, Baked in a Homemade Phyllo Pastry, Served with a Dollop of Vanilla Gelato &amp; Topped with a Delicious Homemade Caramel Sauce</i>	
<b>Cheesecake</b>	<b>\$7.50</b>
<i>Creamy New York Style Cheesecake Served with Fresh Mixed Berries Sauce</i>	
<b>Chocolate Decadence Cake</b>	<b>\$7.00</b>
<i>Semi-sweet Chocolate Torte with a Fresh Raspberry Sauce</i>	
<b>Chocolate Lava Cake</b>	<b>\$8.95</b>
<i>Served with Vanilla Bean Gelato</i>	
<b>Chocolate Sundae</b>	<b>\$7.25</b>
<i>Rich Dark Chocolate Sauce over a Scoop of Vanilla Bean Gelato with Walnuts &amp; Whipped Cream</i>	
<b>Crème Brûlée</b>	<b>\$7.95</b>
<i>Classic French Custard with Caramelized Top served with a Hint of Fresh Strawberries</i>	
<b>Gelato</b>	<b>\$6.50</b>
<i>Two Scoops of Italian Ice Cream (ask for the flavor of the month)</i>	
<b>Sorbet</b>	<b>\$6.50</b>
<i>Two Scoops of Fresh Fruit Sorbet Served with Crisp Almond Cookies from Tuscany</i>	
<b>Tartufo Nero</b>	<b>\$8.95</b>
<i>Chocolate Gelato Rolled in Shaved Chocolate, Topped with Chocolate Sauce &amp; Plated with Raspberry Sauce</i>	
<b>Tiramisù</b>	<b>\$8.95</b>
<i>Espresso-soaked Lady Fingers, Sweet Mascarpone Cheese &amp; Chocolate Sauce</i>	
<b>Zabaglione</b>	<b>\$9.95</b>
<i>Heavenly Whipped Marsala and Cream Custard with Fresh Berries and Biscotti Crumbles</i>	