



DESSERTS

CANNOLI 5.5

Filled to order with New York City's famous Ferrara's cannoli cream

CHEESE CAKE 4.5

Tall and creamy cheese cake with a hint of vanilla bean topped with whipped cream

TIRAMISU 5.5

Cake made with Italian sponge cookies soaked in espresso and layered with a mascarpone custard filling. The most heavenly dessert on God's Earth!

CHOCOLATE FALL OUT 6

Decadent warm chocolate cake topped w/ vanilla ice cream

GELATO 4

Italian Raspberry or Cappuccino flavored gelato, covered in a delicious dark chocolate shell

DRINKS

ROOT BEER, COKE, DIET COKE, SPRITE,
PINK LEMONADE, SWEET TEA, UNSWEET TEA,
PANNA , PELLEGRINO

HOT DRINKS

ESPRESSO (SINGLE 2 , DOUBLE 3)

CAPPUCCINO 3.5

AMERICANO 2.5

REGULAR/DECAFFEINATED COFFEE 2

HOT TEA 1.5

BEER

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

SAM ADAMS

PERONI

MORRETI

*Ask about our seasonal craft beers

WINE

WHITE WINE

	6oz. Glass	Bottle
“LA CASA” CHARDONNAY	5.9	-
Excellent dry white wine, with a pleasant & fruity bouquet. It pairs perfectly with fish, white meats & delicate dishes.		
“RAYUN” SAUVIGNON BLANC	6.5	19
Grown in one of Chile’s southern-most regions, lemon marmalade and fresh herbal notes show in the wine’s delicate perfume. A brisk, full mouth of green apple and honeydew is refreshing and fine. A grapefruit finish keeps everything alive.		
“COPPER RIDGE” WHITE ZINFADEL	6	17.5
This California wine is light bodied and strikes the perfect balance of sweetness and acidity with a clean finish.		
“MININI” ORVIETO	7	21
This very fresh and delicious Italian wine from the Etruscan Hills region has inviting peach and pear fruit flavors with a dash of piecrust character. It is crisp & acidic. The pure clean finish will compliment pasta dishes topped with fish sauces.		
“MININI” PINOT GRIGIO	6.5	19
This Italian crisp, dry wine has a fruity bouquet. It pairs well with light meats, seafood & salads.		

RED WINE

“LA CASA” MERLOT	5.9	-
Deep & aromatic with an excellent finish. Compliments meat & poultry very well.		
“MASCIARELLI” MONTEPULCIANO	7	21
Masciarelli is famous as Italy’s 2004 Winery of the Year. Today, Masciarelli is the largest organically farmed Estate in Italy. This wine has a medium length finish with smooth tannins and a hint of chocolate. It pairs well with pizza & pasta.		
“DE BORTOLI” PETITE SIRAH	6.5	19.5
De Bortoli Wines is owned by the De Bortoli family and is one of the largest privately owned companies in Australia. This wine has an intense purple color and is abundant in ripe fruit aromas. Compelling mocha and crushed vanilla beans with hints of clove give this wine a delicious finish.		
“GINI” CHIANTI	7	21
Produced from grapes grown from the vines of the Tuscan Hillside, this Chianti is ripened with the passage of time & by respecting ancient traditions. It is dry & medium bodied.		
“SALVIANO TORLO”	8	24
50% Sangiovese, 30% Cabernet and 20% Merlot. This Italian Umbrian blend produces a wine with rich and refined aromas of lightly smoky oak, light black fruit, as well as some tones of violet. It is rich in body with soft, persistent tannins.		
“EL PORTILLO” MALBEC	8	24
Produced in the Uco Valley of Argentina’s famous Mendoza region, the high elevation vineyards allow for the optimal development of this character rich Malbec. It is bold & full bodied, yet smooth and velvety on the palate with lush fruit flavors. It pairs wonderfully with cheeses, spicy dishes, red meats and hearty tomato sauces.		
“BAGUALA” CABERNET SAUVIGNON	6.5	19
A wine as majestic as the mountain landscape where it is grown. This wine from Argentina has black and red fruit flavors with typical notes of olive, chili and herbs adding to its complexity. It is medium to full bodied.		

*Service of your personal wine \$15.00 per bottle