



▶ DESSERTS

Deep Dish Cookie

Oversized, oven-baked chocolate chip cookie topped with premium vanilla ice cream and chocolate sauce. Served with ice-cold milk shots. 6.75

➤ Dulce de Leche Bread Pudding

Moist, house-made bread pudding served warm with a scoop of premium vanilla ice cream and rich Dulce de Leche sauce. 7.25

Chocolate Brownie Bliss

A Ghirardelli® brownie with five types of chocolate served warm with a scoop of premium vanilla ice cream and drizzled with white and dark chocolate sauce and sprinkled with cocoa. 7.00

Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 7.00

NEW! Chocolate Chip Cannoli

Two traditional, crispy cannoli shells with a delicious filling of sweet ricotta and chocolate chips. 6.75

Chocolate Flourless Cake

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 7.00

Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. 7.00

GF This menu item can be made gluten-free for a slight upcharge.
House favorite



DEEP DISH COOKIE

CHEESECAKE WITH STRAWBERRY-AMARETTO COULIS

CHOCOLATE BROWNIE BLISS



CHOCOLATE CHIP CANNOLI



DULCE DE LECHE BREAD PUDDING



SANGRIA SWIRL

PEACH BELLINI



Drinks & Desserts

WINE LIST

House Red or White		12.00 (3 glasses)		5.50
Wine of the Month <i>Ask your server about our featured wine of the month.</i>				
Lighter, Sweeter Wines, Blush, White and Sparkling				
White Zinfandel, Beringer (CALIFORNIA):				
Fresh berry and citrus flavors with a hint of nutmeg and clove	19	6.25		
Prosecco, Ruffino (ITALY):				
Sparkling wine with notes of apples and pears (single-serving bottle)	—	7.00		
Moscato, Barefoot (CALIFORNIA):				
Orange blossom and honeysuckle aromas with apricot flavors (single-serving bottle)	—	7.50		
Brut Sparkling Wine, Chandon (CALIFORNIA):				
Classic nutty flavor and a complex spicy nose (single-serving bottle)	—	8.00		
Richer and More Complex Whites				
Sauvignon Blanc, Kim Crawford (NEW ZEALAND):				
Fresh and vibrant with ripe tropical fruit	32	9.00		
Pinot Grigio, Ecco Domani (ITALY):				
Citrus and floral aromas with tropical fruit flavors and a refreshing finish	28	8.00		
Chardonnay, Kendall Jackson (CALIFORNIA):				
Hints of pineapple, mango and apple	30	8.50		
Chardonnay, Dreaming Tree (CALIFORNIA):				
Baked apples and pear nose with a spicy fruit palate	30	8.50		
Reds with Lighter Body and Less Tannin				
Merlot, The Velvet Devil (WASHINGTON):				
Cherry, rose, herbs and spice	26	7.50		
Pinot Noir, Mark West Black (CALIFORNIA):				
Notes of black plum, blackberries, mocha and vanilla	28	8.00		
Chianti, DOCG DaVinci (ITALY):				
Aromas of plum and cherry accented by peppery notes and a soft finish	28	8.00		
Drier and More Intense Reds and Blends				
Red Blend, Alamos (ARGENTINA):				
Full bodied blackberry and plum flavors with a long, spicy finish	23	6.75		
Cabernet Sauvignon, Tribute (CALIFORNIA):				
Dark juicy flavors of currant and black cherries with an earthy, velvety finish \$30 bottle \$8.50 glass also, please add in the high-rez client approved new desserts (italian Cake and cannoli).	30	8.50		
Malbec, The Seeker (ARGENTINA):				
Juicy with black cherries and spice	28	8.00		
Red Blend, Ghost Pines (CALIFORNIA):				
Dark berry fruit with spice and cocoa	32	9.00		

UNIQUE DRINKS

Sicilian Punch	A blend of Southern Comfort, Amaretto, orange juice, pineapple juice, grenadine, and club soda	7.00
Peach Bellini	Bacardi Light Rum, Peach Nectar, White Wine	5.00
	Add an Amaretto, Chambord or Peach Schnapps floater	3.00
Frozen Sangria	Red wine, fruit juices, Tuaca, and Limoncello	7.00
Sangria Swirl	Frozen Bellini swirled with Sangria	6.00
Pomegranate Martini	Three Olives Pomegranate Vodka, PAMA Liqueur, pomegranate juice	8.00
Flirtini	SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne	7.50
Moscow Mule	SKYY Vodka, fresh-squeezed lime juice, ginger beer	7.00

AFTER DINNER DRINKS

The Chocolate Oliveto	Oliveto's decadent chocolate martini made with Godiva chocolate, Bushmill's, Baileys, Kahlua and cream. Served in a chocolate swirled martini glass	9.00
Hazelnut Caramel Coffee	Our delicious Dulce de Leche sauce mixed with Frangelico, fresh-brewed coffee and garnished with whipped cream and dusted cocoa	7.25
Baileys and Coffee	Baileys Irish Cream mixed with fresh-brewed coffee and topped with whipped cream	7.25

The following premium liquors and cordials are available:
Tito's Vodka, SKYY Vodka, Ketel One Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Hornitos Plata, Patron Gold, Johnnie Walker Red, Chivas Regal, Glenlivet (12 yr.), Jim Beam, Jack Daniels Black, Crown Royal, Maker's Mark, Jameson Irish Whiskey, Grand Marnier, Baileys Irish Cream, Amaretto DiSaronno, Tuaca, Kahlua, Frangelico, Chambord

DRAFT BEER

Cabin Boys Seasonal	Peroni Nastro Azzurro	Cabin Boys
Ask your server for details	Pale Lager <i>ABV 5.1%</i>	Goin' Stag <i>ABV 5.2%</i>
6.00	Crisp and refreshing. Italy's number-one premium beer	A Belgian-style single-malt, single-hop ale with hints of pineapple and spice
Sam Adams Seasonal	6.00	6.00
Ask your server for details	Bud Light <i>ABV 5%</i>	Marshall Atlas IPA <i>ABV 6.8%</i>
5.00	4.00	Rich and malty with a generous dose of hops
Blue Moon <i>ABV 5.4%</i>		6.00
5.00		Sierra Nevada Pale Ale <i>ABV 5.6%</i>
		A refreshingly bold pale ale
		6.00

BOTTLED BEER

Budweiser	3.50	Miller Lite	3.50	Stella Artois	4.50
Bud Light	3.50	Michelob Ultra	3.50	Angry Orchard	4.50
Coors Light	3.50	Corona Extra	4.50		

BEVERAGES

Iced Tea / Sweet and Unsweet	Coke / Diet Coke	Fresh-Brewed Coffee or Hot Tea
2.75	Sprite / Dr. Pepper	2.50
Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea	Diet Dr. Pepper	
3.00	Barq's Root Beer	San Pellegrino
	Minute Maid Lemonade	Sparkling Water (1 liter)
	2.75	5.00