

## DESSERTS

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

### Deep Dish Cookie

Oversized, oven-baked chocolate chip cookie topped with premium vanilla ice cream and chocolate sauce. Served with ice-cold milk shots. 8.00

### 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. 8.50

### 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. 8.00

### Cheesecake with Strawberry-Amaretto Coulis

Decadent traditional cheesecake made even better with an Amaretto-enhanced strawberry sauce and a cloud of whipped cream. 8.00

### Chocolate Chip Cannoli

Two traditional, crispy cannoli shells with a delicious filling of sweet ricotta and chocolate chips. 8.00

### Chocolate Flourless Cake GF

A rich and decadent flourless cake, topped with chocolate ganache. Served atop chocolate sauce and garnished with whipped cream. 8.00

### Tiramisu

Layers of ladyfingers, mascarpone cream and whipped cream. 8.00



CHOCOLATE CHIP  
CANNOLI



DULCE DE LECHE  
BREAD PUDDING



SANGRIA  
SWIRL

PEACH  
BELLINI



CHEESECAKE WITH  
STRAWBERRY-  
AMARETTO COULIS



DEEP DISH  
COOKIE



CHOCOLATE  
BROWNIE  
BLISS



WINE LIST

House Red or White		17.00 (3 glasses)		6.00
Wine of the Month Ask your server about our featured wine of the month.				
Lighter, Sweeter Wines, Blush, White and Sparkling				
White Zinfandel, Beringer (CALIFORNIA):				
Fresh berry and citrus flavors with a hint of nutmeg and clove				
Prosecco, Ruffino (ITALY):				
Sparkling wine with notes of apples and pears	35	10.00		
Moscato, Barefoot (CALIFORNIA):				
Orange blossom and honeysuckle aromas with apricot flavors	23	7.50		
Riesling, Chateau Ste Michelle (WASHINGTON):				
Crisp green fruit flavors of apple, pear, and grapes	28	9.00		
Brut Sparkling Wine, Chandon (CALIFORNIA):				
Classic nutty flavor and a complex spicy nose (single-serving bottle)	—	12.00		
Richer and More Complex Whites				
Sauvignon Blanc, Kim Crawford (NEW ZEALAND):				
Fresh and vibrant with ripe tropical fruit	36	10.50		
Pinot Grigio, Ecco Domani (ITALY):				
Citrus and floral aromas with tropical fruit flavors and a refreshing finish	31	8.50		
Chardonnay, Kendall Jackson (CALIFORNIA):				
Hints of pineapple, mango and apple	40	11.00		
Chardonnay, Bogle (CALIFORNIA):				
Tropical fruits with hints of citrus, vanilla, and oak	33	9.75		
Reds with Lighter Body and Less Tannin				
Merlot, The Velvet Devil (WASHINGTON):				
Cherry, rose, herbs and spice	36	10.50		
Pinot Noir, Mark West Black (CALIFORNIA):				
Notes of black plum, blackberries, mocha and vanilla	36	10.50		
Chianti, DOCG DaVinci (ITALY):				
Aromas of plum and cherry accented by peppery notes and a soft finish	33	9.75		
Drier and More Intense Reds and Blends				
Red Blend, Alamos (ARGENTINA):				
Full-bodied blackberry and plum flavors with a long, spicy finish	33	9.75		
Cabernet Sauvignon, Tribute (CALIFORNIA):				
Dark juicy flavors of currant and black cherries with an earthy, velvety finish	37	10.75		
Malbec, The Seeker (ARGENTINA):				
Juicy with black cherries and spice	31	8.75		
Red Blend, Apothic Inferno (CALIFORNIA):				
Notes of blackberries, dark plum, and cherry	35	10.00		

UNIQUE DRINKS

Sicilian Punch	A blend of Southern Comfort, amaretto, orange juice, pineapple juice, grenadine, and club soda	8.00
Peach Bellini	Bacardi Light Rum, peach nectar, white wine	7.00
	Add an amaretto, Chambord or peach schnapps floater	3.00
Frozen Sangria	Red wine, fruit juices, Tuaca, and Limoncello	8.00
Sangria Swirl	Frozen Bellini swirled with sangria	8.00
Pomegranate Martini	Pomegranate vodka, pomegranate liqueur and pomegranate juice	9.00
Flirtini	SKYY Raspberry Vodka, Patrón Citrónge, pineapple & cranberry juice with a splash of champagne	9.00
Moscow Mule	SKYY Vodka, fresh-squeezed lime juice, ginger beer	8.00

AFTER-DINNER DRINKS

The Chocolate Oliveto	Oliveto's decadent chocolate martini made with chocolate liqueur, Bushmills, 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 Silver, Johnnie Walker Red, Chivas Regal, Glenlivet (12 yr.), Jim Beam, Jack Daniel's Black, Crown Royal, Maker's Mark, Wild Turkey 101, Jameson Irish Whiskey, Grand Marnier, Baileys Irish Cream, Amaretto DiSaronno, Tuaca, Kahlua, Frangelico, Chambord

DRAFT BEER

Beer of the Month	Peroni Nastro Azzurro	Sierra Nevada Hazy
Ask your server for details	Pale Lager ABV 5.1%	Little Thing ABV 6.7%
7.00	Crisp and refreshing. Italy's number-one premium beer	A hazy pale ale with a smooth finish and fruit-forward flavor
Sam Adams Seasonal	7.00	6.50
Ask your server for details	Michelob Ultra ABV 4.2%	NEW! Boulevard Tank 7 ABV 8.5%
6.00	6.00	An American saison ale with fruity aromatics and hoppy notes
Blue Moon ABV 5.4%		7.00
6.00		NEW! Yuengling ABV 4.5%
		5.00

BOTTLED BEER

Budweiser	4.75	Miller Lite	4.75	Stella Artois	6.00
Bud Light	4.75	Michelob Ultra	4.75	Angry Orchard	6.00
Coors Light	4.75	Corona Extra	6.00		

BEVERAGES

Iced Tea / Sweet and Unsweet	Coke / Diet Coke	Fresh-Brewed Coffee or Hot Tea
3.25	Sprite / Dr Pepper	2.99
	Diet Dr Pepper	
Fresh-Brewed Wild Raspberry or Peach Flavored Iced Tea	Barq's Root Beer	San Pellegrino Sparkling Water (1 liter)
3.50	Minute Maid Lemonade	5.00
	3.25	