

► 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. 9.00

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. 8.50

Chocolate Chip Cannoli

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

Chocolate Flourless Cake

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. 8.50



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 23 7.50

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

Grande Peach Bellini A grande version of our popular Bellini 10.00

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

Grande Sangria Swirl A grande version of our popular Sangria Swirl 11.00

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

Ask your server for details
7.00

Sam Adams Seasonal

Ask your server for details
6.00

Blue Moon ABV 5.4%

6.00

Peroni Nastro Azzurro

Pale Lager ABV 5.1%

Crisp and refreshing. Italy's
number-one premium beer
7.00

Michelob Ultra ABV 4.2%

6.00

Sierra Nevada Hazy

Little Thing ABV 6.7%

A hazy pale ale with a smooth finish
and fruit-forward flavor
6.50

NEW! Boulevard Tank 7 ABV 8.5%

An American saison ale with fruity
aromatics and hoppy notes
7.00

NEW! Yuengling ABV 4.5%

5.00

▶ BOTTLED BEER

Budweiser 4.75

Bud Light 4.75

Coors Light 4.75

Miller Lite 4.75

Michelob Ultra 4.75

Corona Extra 6.00

Stella Artois 6.00

Angry Orchard 6.00

▶ BEVERAGES

Iced Tea / Sweet and Unsweet
3.25

**Fresh-Brewed Wild Raspberry
or Peach Flavored Iced Tea**
3.50

Coke / Diet Coke

Sprite / Dr Pepper

Diet Dr Pepper

Barq's Root Beer

Minute Maid Lemonade
3.25

**Fresh-Brewed Coffee
or Hot Tea**
2.99

**San Pellegrino
Sparkling Water (1 liter)**
5.00