

SPECIALTY COFFEES

LA CASA COFFEE	Ouzo, Metaxa, Triple Sec 2 oz	8
ITALIANO COFFEE	Sambuca, Brandy, Amaretto 2 oz	8
B-52	Baileys, Grand Marnier, Kahlua 2 oz	8
HOT KISS	Crème de Coco, Crème de Menthe, Irish Whisky 2 oz	8
BLUEBERRY TEA	Grand Marnier, Amaretto, Hot Tea 1.5 oz	8
MENAZ COFFEE	Frangelico, Baileys 1.5 oz	7
MONTE CRISTO	Grand Marnier, Kahlua 1.5 oz	7
SPANISH COFFEE	Kahlua, Brandy 1.5 oz	7
POLAR BEAR	Baileys, Crème de Menthe, Hot Chocolate 1.5 oz	7

DESSERTS

ITALIAN ICE CREAM BY “MARIO’S GELATO”		7
Spumone ~ Inspired by the Italian classic! We bring you this unique combination of rich chocolate, juicy fruits, pistachio ice cream.		
SORBETTO “MARIO’S GELATO”	Flavour varies with season. Please ask your server. Natural Fruit.	7
BAKLAVA	The Classic Greek Dessert. Layers of filo pastry brushed with butter and layered with walnuts and spices, then drizzled with a homemade honey syrup. Topped with crushed walnuts.	8
CRÈME CAMELLA	A nice light caramel custard. Made with egg, milk, orange and brandy liqueur.	7
EKMEK	Ladyfingers dipped in a light honey and topped with a vanilla custard. Finished with almonds and whipping cream.	7
TIRAMISU	In Italian, literally means “Pick me up”! Tiramisu is a cake made of ladyfingers soaked in coffee, which has been spiked with Kahlua and Amaretto liqueur. Then layered with Mascarpone Cheese and sprinkled with chocolate shaving and powder.	9