

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” Spumone - Inspired by the Italian classic! We bring you this unique combination of rich chocolate, spumone with juicy fruits and pistachio ice cream.	7
SORBETTO “MARIO’S GELATO” Flavour varies with season. Please ask your server. Natural Fruit, No Dairy & No Fat.	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.	9
CRÈME CAMELLA A nice light caramel custard. Made with egg, milk, fresh oranges, brandy liqueur.	7
EKMEK shredded filo pastry drizzled with honey, topped with a vanilla custard, whipping cream.	8
TIRAMISU In Italian, literally means “Pick me up” Ladyfingers soaked in Kahlua, Amaretto liqueurs, Then layered Mascarpone Cheese, sprinkled with chocolate shavings.	9

add a scoop of vanilla ice cream 3 double scoop 5