

# SPECIALTY COFFEES

<b>LA CASA COFFEE</b>	Ouzo, Metaxa, Triple Sec 2 oz	9
<b>NUTTY IRISH COFFEE</b>	Bailey's, Frangelico, Creme De Cacao 2 oz	9
<b>B-52</b>	Baileys, Grand Marnier, Kahlua 2 oz	9
<b>CHOCOLATE RAZBERI</b>	Kahlua, Crème de Cacao, Razberi vodka 2 oz	9
<b>BLUEBERRY TEA</b>	Grand Marnier, Amaretto, Hot Tea 2 oz	9
<b>MENAZ COFFEE</b>	Frangelico, Baileys 2 oz	9
<b>MONTE CRISTO</b>	Grand Marnier, Kahlua 2 oz	9
<b>SPANISH COFFEE</b>	Kahlua, Brandy 2 oz	9
<b>POLAR BEAR</b>	Baileys, Crème de Menthe, Hot Chocolate 2 oz	9

# DESSERTS

<b>ITALIAN ICE CREAM BY "MARIO'S GELATO"</b>		7
Spumone - Inspired by the Italian classic! We bring you this unique combination of rich chocolate, spumone with juicy fruits and pistachio ice cream.		
<b>SORBETTO "MARIO'S GELATO"</b>	Flavour varies with season. Please ask your server. Natural Fruit, No Dairy & No Fat.	7
<b>BAKLAVA</b>	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.	9½
<b>CRÈME CAMELLA</b>	A nice light caramel custard. Made with egg, milk, orange and brandy liqueur.	8
<b>EKMEK</b>	Shredded filo drizzled in a light honey and topped with a vanilla custard. Finished with sliced almonds and whipped cream.	8½
<b>TIRAMISU</b>	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 shavings.	9½

**add a scoop of vanilla ice cream 3 double scoop 5**