

Dessert Menu

Homemade Tiramisu

Ladyfingers dipped in Lavazza espresso, layered with fresh imported Italian Mascarpone cream and sweet Ghirardelli cocoa - 6.95

Cheese Plate

Gorgonzola Dolce, Manouri, 1-yr Manchego, and Yellow Buck California Camembert – served with water crackers and fresh fruit – 10.95

Torta Cioccolatta

Bittersweet chocolate is combined with toasted hazelnuts to create a light but intensely rich flourless cake, served warm, garnished with fresh Chantilly cream (gluten-free) - 6.95 (add a scoop of vanilla bean ice cream – 1.95)

Lemon-Sponge Custard

Fresh lemon custard and light lemon-sponge cake, served warm and topped with fresh Chantilly cream and raspberry sauce - 5.95

Dark Chocolate Fudge Cake

Dense and intense, served warm and garnished with Chantilly crème – 5.95 (add a scoop of vanilla bean ice cream – 1.95)

Coconut Cream Pie

Chef Anthony's new recipe! With toasted coconut and Chantilly Cream - 5.95

Limoncello Cheesecake

Light and fluffy, garnished with Chantilly Cream and candied lemon peel – 6.95

Vanilla-Bean Ice Cream – 3.95

With fresh fruit or chocolate fudge sauce - 5.95

Dessert Wines

'01 Peter Lehman Botrytis Semillon- gls 7.50

N.V Rosenblum, Gallagher Ranch Black Muscat – gls 12.00

N.V. Rosenblum, Ripken Ranch Late Harvest Viognier – gls 10.00

N.V. Edmeades, Alden Vineyards Late Harvest Zinfandel – gls 12.00

Chambers, Rosewood Vineyards Muscadelle- gls 8.00

Vignaiola Du S.Stefano, Moscato D'Asti- ½ bttl. 27.00/ bttl. 42.00

Vin Santo, Volpia- gls 9.50

Blandy's Madeira, 10 yr Malmsey 8.00

Ports & Sherries

<i>1979 Don PX Gran Reserva</i>	<i>12</i>
<i>Lustau Amontillado Sherry</i>	<i>9</i>
<i>1998 Ramos Pinto LBV</i>	<i>8</i>
<i>Warres 10 yr Tawny</i>	<i>9</i>
<i>1994 Grahams Vintage Port</i>	<i>bttl. 130</i>
<i>Lustau Rare Cream Sherry</i>	<i>11</i>
<i>Lustau Reserva Fino Sherry</i>	<i>9</i>

Cognac, Armagnac & Grappa

<i>Kelt Tour du Monde Cognac XO</i>	<i>19</i>
<i>Kelt Tour du Monde Cognac VSOP</i>	<i>12</i>
<i>Courvoisier cognac VS</i>	<i>10</i>
<i>Chateau de St. Aubin Bas-Armagnac</i>	<i>14</i>
<i>Menorval Calvados Prestige</i>	<i>10</i>

From the Barista

<i>Cappuccino-</i>	<i>3.95</i>
<i>Latte-</i>	<i>4.50</i>
<i>Monastery Coffee-</i>	<i>6.50</i>
<i>Café Romana-</i>	<i>6.50</i>

<i>Espresso-Single</i>	<i>2.95</i>	<i>Double</i>	<i>3.95</i>
<i>Café Americano-</i>	<i>2.95</i>		
<i>Café Mocha-</i>	<i>5.00</i>		
<i>Parisian Coffee-</i>	<i>6.50</i>		

Café Lily Exclusively Uses Lavazza® - Italy's No. 1 Coffee