

Dessert Menu

Homemade Tiramisu

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

Torta Ciocolatta

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 - 6.95

Dark Chocolate Fudge Cake

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

Coconut Cream Pie

With toasted coconut and Chantilly cream - 6.95

Vanilla-Bean Ice Cream - 3.95

With fresh strawberries or chocolate fudge sauce - 5.95

Homemade Bread Pudding

Made with raisins and cinnamon, served warm with a scoop of vanilla bean ice cream and drizzled with a caramel-bourbon sauce - 7

Carrot Cake

Made with raisins, cream cheese icing - 6.95

New York Style Cheesecake

Garnished with fresh strawberries and Chantilly cream - 6.95

Sorbet or Gelato du Jour

Ask your Server for today's flavor - 5.95

Imported Cheeses (\$3 Each, any 4 for \$10)

Manchego (Spain, aged 6 months)

Valdeon (Spain, similar to Roquefort)

Fontal (Italy, semi soft)

Gruyere (Swiss, firm, full-flavored)

Manouri (Greek semi-soft fresh cheese)

Feta (Greek sheep's milk)

Chevre (France, fresh goat's milk)

Grana Padano (Italy, firm, aged, similar to Parmigiano Reggiano)

Dessert Wines

N.V Rosenblum, Gallagher Ranch Black Muscat - gls 12.00
2005 Edmeades Perli Vineyard Late Harvest Zinfandel - gls 10.00
Chambers, Rosewood Vineyards Muscadelle- gls 8.00
Marsilio Marco Negri, Moscato D'Asti- ½ bttl. 27.00/ bttl. 42.00
Vin Santo Del Chianti Classico, Castello Di Querceto - gls 9.50

Ports & Sherries

1982 Don PX Gran Reserva 12
Lustau Amontillado Sherry 9
1995 Smith Woodhouse LBV 8
10
Warres 10 yr Tawny 9
1994 Grahams Vintage Port bttl. 150
Lustau Rare Cream Sherry 11
Lustau Reserva Fino Sherry 9

Cognac, Armagnac & Grappa

Kelt Tour du Monde Cognac XO 19
Kelt Tour du Monde Cognac VSOP 12
Courvoisier cognac VS
Chateau de St. Aubin Bas-Armagnac 17
Menorval Calvados Prestige 10

From the Barista

Cappuccino- 3.95
Caffè Latte- 4.50
Monastery Coffee - with Frangelico - 6.50
Caffè Romana - with Sambuca - 6.50

Espresso-Single 2.95 Double 3.95
Caffè Americano- 2.95
Caffè Mocha- 5.00
Parisian Coffee - with Brandy and Gran Marnier - 6.50

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