

# PICCOLO RESTAURANT

## DESSERT MENU \$12

### BANANA BREAD PUDDING

served warm with tahitian vanilla gelato

### CANNOLI RAVIOLI

served with whipped cream and chocolate sauce

### CARROT CAKE WITH WALNUTS AND RAISINS

served with whipped cream

### DAILY BAKED CHOCOLATE CHIP COOKIES

served with a cold glass of milk

### APPLE JALOUSIE

served with tahitian vanilla gelato

### MOIST CHOCOLATE FUDGE BROWNIE

served with whipped cream

### NEW YORK OR ITALIAN CHEESECAKE

served with whipped cream

### SEASONAL BERRIES

with whipped cream

add Grand Marnier plus \$13

### TIRAMISU

ladyfingers dipped in espresso, layered with a whipped mixture of eggs, sugar and mascarpone

### VANILLA BEAN CREME BRULEE <sup>GF</sup>

## GELATO + SORBET + TARTUFO + BISCOTTI \$11

### GELATO FLAVORS

vanilla, chocolate chocolate chip  
pistachio, mint chocolate chip  
malted milk ball

### SORBET

mango, raspberry

### TARTUFO

vanilla + chocolate dipped in  
chocolate

### BISCOTTI

with whipped  
cream

## CHEESE PLATE \$24

four cheeses varying in taste and texture  
accompanied by fig jam, red grapes  
almonds and crackers

## SPECIALTY COFFEE \$15

### ITALIAN

Ameretto Di Saronno

### MEXICAN

Kahlua

### IRISH

Bushmills Irish Whiskey

### BELGIAN

Godiva Liquor

### FRENCH

Grand Marnier

### PICCOLO

Baileys, Frangelico, Ameretto, Grand Marnier

### NUTTY IRISHMAN

Baileys, Frangelico

## COGNAC

COURVOISER VSOP \$17

HENNESSY VS \$15

HENNESSY XO \$50

LARRESSINGLE ARMAGNAC VSOP \$17

MARTELL CORDON BLEU \$45

REMY MARTIN VSOP \$19

REMY MARTIN XO \$50

REMY MARTIN LOUIS XIII \$300  
one ounce pour

## PORT

COCKBURN'S RUBY \$12

COCKBURN'S 10 YR TAWNY \$16

DUCKWALK BLUEBERRY \$14

FONSECA BIN 27 \$13

GRAHAM'S 20 YR TAWNY \$22

PRESIDENTIAL 40 YR TAWNY \$30

SANDEMAN TAWNY \$12

SANDEMAN 30 YR PORT \$30

## GRAPPA

ALEXANDER \$12

ANTINORI TIGNANELLO \$19

NONINO CHARDONNAY \$18