

DESSERT MENU

DESSERTS

- Affogato Caramello** 17
vanilla ice cream, almond biscotti, flaked almonds, salted caramel, and an espresso shot
add Frangelico liqueur 12
- Sticky Date Pudding** 19
covered in a rich butterscotch sauce and served with ice cream
- Chocolate Pudding** 19
with chocolate fudge sauce and ice cream
- Panna Cotta** 19
classic creamy vanilla Italian dessert topped with roasted strawberries and sugar-flaked almonds
- Tiramisu** 20
the iconic Georges Tiramisu with mascarpone cheese and layers of coffee-soaked sponge served with silky crème anglaise
- Sorbet** 8.5 (per scoop)
light and refreshing (vegan/gf)
Mango | Raspberry | Strawberry
- House-made Biscotti (2)** 4.5
Italian almond biscuits perfect for dipping in coffee!

DESSERT WINE

- Taylor Ferguson** 15/55
Botrytis Semillon
Multi Premium Regions

DESSERT COCKTAILS

- Brandy Alexander** 20
brandy, kahlua, and cream
- Creamy Chocolate Martini** 25
baileys, chocolate liqueur, and vodka dusted with chocolate
- Mudslide** 25
kahlua, baileys, vodka, and cream dusted with chocolate
- White Russian** 20
vodka, baileys, and cream

DIGESTIVO

- Baileys** 13
- Black Sambuca** 13
- Cointreau** 13
- Frangelico** 13
- Grand Marnier** 13
- Kahlua** 13
- White Sambuca** 13

Please notify your waiter of food allergies as not all ingredients are listed. * 10% surcharge on weekends