

~ DESSERT MENU ~

SPEZIA TIRAMISU \$13

The classic created by us every day.

GLUTEN FREE CHOCOLATE TORTE \$12

Served warm with ice cream & Heath crumbles.

MOLTEN COCOA CAKE \$12

Served warm with ice cream & Heath crumbles.

LIMONETTA BELLA CAKE \$9

Tart lemon filling, an Alba island tradition.

LITHUANIAN TORTE \$12

Flaky layers of wafer, vanilla & apricot.

BANANA FOSTERS CHEESECAKE \$10

Vanilla cheesecake with fresh banana fosters sauce.

CAROLYNN'S WHITE CHOCOLATE RASPBERRY
CHEESECAKE \$11

Unique and locally sourced

TUXEDO TRUFFLE MOUSSE TORTE \$9

Dark and white layered mousse.

AFFAGATO AL CAFFE \$9

Ice cream with hot espresso..

~ ICE CREAM ~

VANILLA OR SPUMONI \$7

Plain, Caramel or Chocolate Sundae.

SPEZIA SUNDAE \$8

Caramel, Chocolate & Heath Bar Chips.

~ DESSERT MARTINIS ~

KARMEL SUTRA

Vanilla Vodka, Tuaca Liqueur, Butterscotch, Caramel.

MONK'S CANDY BAR

Frangelico, Butterscotch, Kahlua, and Cream.

VANILLA CHATA

Vanilla Vodka, Rumchata, Cream, Cinnamon Sugar.

~ CORDIALS ~

B&B
Luxardo Cherry Liqueur
Ouzo 12
Licore 43
Limoncello
Luxardo Amaro

Frangelico
Grand Marnier
Tuaca
Amaretto Di Saronno
Bailey's Irish Cream
Sambuca (White & Black)