

~ DESSERT MENU ~

SPEZIA TIRAMISU \$12

The classic created by us every day.

GLUTEN FREE CHOCOLATE TORTE \$10

Served warm with ice cream & Heath crumbles.

MOLTEN COCOA CAKE \$10

Served warm with ice cream & Heath crumbles.

LIMONETTA BELLA CAKE \$8

Tart lemon filling, an Alba island tradition.

LITHUANIAN TORTE \$10

Flaky layers of wafer, vanilla & apricot.

BANANA FOSTERS CHEESECAKE \$9

Vanilla cheesecake with fresh banana fosters sauce.

CAROLYNN'S WHITE CHOCOLATE RASPBERRY
CHEESECAKE \$10

Unique and locally sourced

TUXEDO TRUFFLE MOUSSE TORTE \$9

Dark and white layered mousse.

AFFAGATO AL CAFFE \$7

Ice cream with hot espresso..

~ ICE CREAM ~

VANILLA OR SPUMONI \$6

Plain, Caramel or Chocolate Sundae.

SPEZIA SUNDAE \$7

Caramel, Chocolate & Heath Bar Chips.

LEMON SORBET \$7

Refreshing & Dairy Free

~ 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)