

DESSERT MENU

Chocolate FINO* 10

a layer of raspberry sauce topped with FINO's own creamy chocolate custard finished with a melted sugar glaze

Affogato* 10

warm espresso served with vanilla bean gelato topped with fresh whipped cream

Tiramisu* 10

mascarpone cream layered with ladyfinger cookies

Crème Brulee* 10

traditional crème brulee

Cheesecake* 10

our own recipe

Chocolate Lava Cake* 12

topped with a warm chocolate glaze & served with vanilla bean gelato

Zabaglione* 12

traditional Italian custard made with marsala wine, white wine, egg yolks, sugar & lemon juice, served warm with fresh berries

Pera con Vino Rosso* 12

fresh bartlett pears poached in red wine, sugar, cloves, bay leaf & cinnamon served with fresh whipped cream

Lemon & Strawberry Sorbet 10

with raspberry sauce & cookies

Chocolate & Vanilla Gelato 10

with caramel, chocolate or raspberry sauce & cookies

Spumoni 10

Italian Ice Cream

*made in FINO's own kitchen

AFTER DINNER SUGGESTIONS

LIQUEUR

Sambuca Romana (*black*) 11

Molinari Sambuca 11

Amaretto Di Saronno 11

Tuaca 10

Limoncello 11

Frangelico 12

Cointreau 12

Drambuie 14

B & B 14

Grand Marnier 14

LIQUEUR COFFEE

Irish Coffee 13

Kioke Coffee 13

Bailey's Coffee 13

Kahlua Coffee 13

COFFEE

Espresso 4

Cappuccino 5

Latte 5

Mocha 5

(decaf available upon request)

GODIVA MARTINI 14

Stoli Vodka, Godiva liqueur, Bailey's & St. George Nola Coffee liqueur, up

BRANDY

Courvoisier V.S. 13

Remy Martin V.S.O.P. 18

Cerbois Armagnac V.S.O.P. 20

GRAPPA

Banfi 14

Nonino Chardonnay Grappa 22

Nonino Merlot Grappa 22

Antinori Tignanello Grappa 24

DESSERT WINE

Quady Elysium Black Muscat 10

Neige Apple Ice Wine 20

PORT

Fonseca Bin No. 27 10

MonteVina Zinfandel Port 12

Taylor Fladgate 10 yr Tawny 14

Sandman 20 yr Tawny 20