



## *Dessert Menu*



### **Torta Caprese** (gf) // 14.50

Flourless Chocolate Almond Cake  
served with Homemade Vanilla Ice Cream

### **Crème Brûlée** // 14.50

Creamy Custard topped with  
Caramelized Sugar

### **Crostata di Mele Calda** // 14.50

Warm Baked Fresh Apple Galette,  
Cinnamon Puff Pastry,  
Almond Flakes, Rum Baba Ice Cream

### **Tiramisù** // 14.50

Little Venice Famous Specialty  
Coffee Mascarpone, Coffee Liqueur,  
Lady Fingers

### **Crostatina di Mirtilli** // 15.75

Berry Tart, Mixed Berry Ice Cream

### **Baked Alaska** // 15.75

Chocolate & Vanilla Ice Cream,  
Fruit Candy, Goslings Gold Rum Meringue,  
Flambéed at your table

### **Gelati Assortiti**

Homemade Ice Creams // 9.75

Chocolate | Vanilla | Chocolate Mint | Pistachio  
Almond Brittle | Vegan/ Sugar Free Coffee

### **Homemade Sorbet** // 9.75

Lemon | Mango | Limoncello

### **Affogato** // 11.75

Homemade Vanilla Gelato topped with  
Caffè del Doge Espresso & Whipped Cream

### **Fresh Fruit Plate** // 14.50


Chef's Selection of Seasonal Fruit

### **Cheese Plate** // 19.75


Chef's Selection

### **Special Dessert of the Day**

Please ask your server



\* Please advise your server of food allergies and dietary restrictions \*





## *Specialty Coffees*

### **Bermuda Coffee // 12.75**

Coffee, Goslings Black Seal Rum, Kahlúa & Whipped Cream

### **Jamaican Coffee // 12.75**

Coffee, Jamaican Rum, Tia Maria

### **Italian Coffee // 12.75**

Coffee, Sambuca & Whipped Cream

### **Irish Coffee // 12.75**

Coffee, Irish Whiskey, Brown Sugar & Whipped Cream

### **Cognacs & Armagnacs**

Remy Martin V.S.O.P	\$16.00
Martell Gordon Bleu	\$18.00
Hennessy Vs	\$18.00
Courvoisier V.S.O.P	\$25.00
Calvados X.O.	\$25.00
Castarède Bas Armagnac 1981	\$35.00
Castarède Bas Armagnac 1972	\$50.00

### **Glass**

### **Grappas**

Poli Sarpa	\$16.00
Poli Ciliegio	\$16.00
Tignanello	\$18.00
Poli Pere	\$20.00
Sassicaia	\$25.00

### **Glass**

### **Port**

Port Graham's 30 Year Old	\$30.00
Taylor's 10 Year Old	\$15.00
Taylor's 20 Year Old	\$18.50

### **Glass**

\* For a larger selection of dessert wines & port wines please ask for our wine list \*