



ITALIAN RESTAURANT & BAR
B·R·A·V·O·!
Desserts

PEANUT BUTTER-CHOCOLATE PIE   11
 peanut butter mousse / chocolate ganache /
 pecan crust / fresh whipped cream /
 white and dark chocolate sauces

TIRAMISU 10
 espresso & rum-soaked ladyfingers /
 mascarpone cheese/ cocoa /
 white and dark chocolate sauces

CHEESECAKE OF THE DAY 12
 ask your server for details

OLIVE OIL CITRUS CAKE 11
 fresh whipped cream / macerated seasonal berries
 add vanilla ice cream \$3

CAPPUCCINO BROWNIE 7
 fresh whipped cream /
 white and dark chocolate sauces
 add vanilla ice-cream \$3

BANANA CRÈME BRULEE  11
 Bourbon-vanilla bean custard / bananas /
 caramelized sugar

FLOURLESS CHOCOLATE TORTE  11
Belcolade chocolate / chocolate ganache /
 white and dark chocolate sauces

SEASONAL BERRY NAPOLEON 10
 delicate puff pastry / fresh whipped cream /
 white chocolate sauce / macerated seasonal berries



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS

** We have a \$25 cutting charge for guests bringing special desserts from the outside **

AFTER DINNER COCKTAILS

12

THE MSCC

Sweet iced coffee / vanilla liqueur /
 hazelnut liqueur / whipped cream / sugar rim/
 cinnamon & nutmeg

BLENDED FREEZES

Frangelico or Amaretto / splash milk / vanilla ice cream
 Other Freeze Options: Praline, Brandy, Peach
 Brandy

FRENCH MARTINI

vodka / creme de cassis /pineapple juice

DARK OR WHITE
 CHOCOLATE MARTINI (SHAKEN)
 Absolut Vanilia / Dark or White Chocolate
 liqueur

CLEAR CHOCOLATE MARTINI

Light crème de cocoa / Absolut Vanilia /
 Xocolatl Mole Bitters

ALYSSA EXPRESS

Absolut Vanilia / Kahlua / Frangelico / Bailey's/
 Amaretto / White Chocolate liqueur / finished with
 half & half for the ultimate speakeasy drink

ESPRESSO MARTINI

Espresso / vodka / coffee liqueur / Tuaca vanilla liqueur

TUSCAN ANGEL

Coffee / Frangelico / light Creme de Cocoa /
 frothed milk

SHANKY'S BOOT SLIPPER (SHAKEN)

Shanky's Whip / espresso /
 Buffalo Trace bourbon cream / Kahlua / Tuaca

COFFEE ENHANCEMENTS

Buffalo Trace Cream / Bumbu Rum Cream /
 Amarula Cream / Hoodoo Chicory Liqueur/
 Disaronno Amaretto Cream / Pritchard's Sweet Lucy
 Bourbon Cream

COFFEE DRINKS

ESPRESSO	SINGLE 5 / DOUBLE 6	CAFFE LATTE	SINGLE 7 / DOUBLE 9
CAPPUCCINO	SINGLE 7 / DOUBLE 9	CAFFE MOCHA	8
CAPPUCCINO FLOAT	8	TRADITIONAL IRISH COFFEE	12
cappuccino / scoop of vanilla ice cream / served in a tall glass		Irish whiskey / coffee / whipped cream	
RUSSIAN COFFEE	12	FR-ANGELIC-O CHOCOLATE	12
Stolichnaya vodka / cinnamon Torani / topped with frothed milk / ground cinnamon		cocoa / steamed milk / Frangelico / housemade whipped cream	
CAFFE AMORE	12	CAFFE BRAVO!	12
Bailey's Irish Cream / Kahlua / Amaretto / frothed milk		Amaretto / dark crème de cacao / vanilla Torani / topped with frothed milk	

DESSERT WINES

	VINTAGE	GLASS
VIDAL – FLEURY MUSCAT DE BEAUMES – DE-VENISE – RHONE, FRANCE	2019	7
ELBERTON GOLDEN SEMILLON – BAROSSA, AUSTRALIA	2015	9
HALLET SAUTERNES – BOURDEAUX, FRANCE	2018	10
COQUEREL “LA DOUCE REVANCHE” LATE HARVEST SAUVIGNON BLANC – NAPA VALLEY, CA	2012	11

PORT

	VINTAGE	GLASS
GRAHAM'S “SIX GRAPES” RESERVE	NV	8
TAYLOR FLADGATE LATE BOTTLED VINTAGE	2012	8
WARRES “OTIMA” 10 YEAR TAWNY	NV	10
GRAHAM'S 20 YEAR TAWNY	NV	15
WARRES VINTAGE PORT	2016	22
FONSECA GUIMARAENS VINTAGE PORT	1995	25

MADEIRA / SHERRY

	VINTAGE	GLASS
BROADBENT MADEIRA RAINWATER	NV	7
LUSTAU FINO JARANA – JEREZ-XERES SHERRY	NV	7
LUSTAU AMONTILLADO – LOS ARCOS – JEREZ-XERES SHERRY	NV	9
BROADBENT MADEIRA COLHEITA	1999	15
ALVEAR SOLERA – PEDRO XIMINEZ SHERRY	1927	17