IL FORNO CLASSICO

DESSERTS

ALL MADE IN HOUSE

CLASSICO CHOCOLATE CAKE
rich and moist, layered with vanilla butter cream
and chocolate ganache, raspberry melba sauce
$12
A LA MODE $3

TOFFEE CHEESECAKE
prepared in the classic tradition with caramel
and Toffee Boutique crunch
$12

TIRAMISU
ladyfingers soaked in Whaler's dark rum and espresso,
layered between sweetened mascarpone and
sprinkled with cocoa powder
$12

ALL MADE IN HOUSE

CLASSICO ICE CREAM SUNDAE
vanilla bean ice cream, caramel and chocolate syrup
toffee boutique crunch, whipped cream, cherry
$11
12 AND UNDER SIZE $6

AFFOGATO DI GELATI
ask servers for today's flavors by Villa Dolce
drowned in espresso
$12

BOWL OF GELATO
ask servers for today's flavors by Villa Dolce
$10

CRÈME BRÛLÉE
vanilla custard with a caramelized sugar crust
$12

FINAL

WE PROUDLY FEATURE VANELI'S COFFEE

ESPRESSO
$5

CAPPUCCINO OR LATTE
$6

MOCHA
$6

IRISH COFFEE
JAMESON IRISH WHISKEY, COFFEE
WHIPPED CREAM
$11

KEOKE COFFEE
KORBEL BRANDY, KAHLUA, COFFEE
WHIPPED CREAM
$12

NUTTY IRISHMAN
FRANGELICO, BAILEYS, COFFEE
WHIPPED CREAM
$12

MARTINIS

PURPLE HOOTER
GREY GOOSE VODKA, CHAMBORD
FRESH LEMON, SIMPLE SYRUP, SPRITE
$13

TOP SHELF ESPRESSO MARTINI
KAHLUA, GREY GOOSE VODKA
ESPRESSO, BAILEY'S, FRANGELICO
$15

FINAL

PORTO

FONSECA BIN 27 RUBY PORTO
$8

DOW'S 10 YEAR TAWNY PORTO
$10

DOW'S 20 YEAR TAWNY PORTO
$17

SINGLE MALT SCOTCH

GLENFIDDICH 12 YEAR
$11

GLENLIVET 12 YEAR
$11

MACALLAN 12 YEAR
$15

MACALLAN 18 YEAR
$35

COGNAC

HENNESSEY V.S. COGNAC
$9

REMY MARTIN V.S.O.P.
$13

GRAND MARNIER
CUVEE DU CINQUENTENAIRE
$24

6/19/24

WE HAVE THE STUFF YOU WANT