

desserts

TUCCI'S ICE CREAM SANDWICH brandied cherries, white chocolate, oatmeal cookies, vanilla ice cream, caramel \$8
with tessora limone \$14

VANILLA BEAN CREME BRULEE caramelized turbinado sugar, fresh cream, strawberries \$6
with frost bitten ice riesling \$14

SILK PIE oreo-hazelnut crust, milk chocolate custard, dark chocolate ganache, frangelico anglaise \$7
with taylor 10yr port \$13

BERRIES & CREAM grand marnier marinated berries, whipped mascarpone, biscotti, coffee anglaise \$8
with chateau coutet sauternes \$22

CHEESE PLATE chef's selections served with a fig loaf, caperberry, dried fruit and house crackers \$13/\$25
large cheeseplate with 4 servings of sandeman ruby port \$45

HOUSE MADE SORBET ask server for today's selections 1 scoop - \$2 2 scoops - \$3
with tessora limone \$9/\$10

after dinner drinks

CURRENT SPECIAL'S

TESSORA LIMONE - refreshing and smooth lemon flavored liqueur with a light creamy texture, made locally in new albany ohio, a must try dessert! \$8

COFFEE DRINKS - \$8

CAFÉ TUCCI – grand marnier, kahlua, bailey's
CAFÉ JAMAICA – meyer's dark rum, tia maria
CAFÉ KIOKI – brandy, kahlua, dark crème de cocoa
CAFÉ IRISH – sugar, kahlua, irish whisky

MARTINI'S - \$9

CHOCOLATE MARTINI – godiva, stoli vanilla vodka, dark crème de cacao
ESPRESSO MARTINI – kahlua, white crème de cacao, espresso liqueur
WHITE ELEPHANT MARTINI – stoli vanilla, godiva, white crème de cacao
GRASSHOPPER MARTINI – crème de cacao, green crème de menthe, cream
BELLINI MARTINI – absolut peach, champagne, bellini mix, fresh squeezed orange
CHOCOLATE CHERRY MARTINI – three olives cherry vodka, godiva, dark crème de cacao,

PORTS / DESSERT WINES

SANDEMAN RUBY - \$6
TAYLOR FLADGATE 10YR TAWNY - \$7
TAYLOR FLADGATE 20YR TAWNY - \$14
TAYLOR FLADGATE 30YR TAWNY - \$28
CHAMBERS "ROSEWOOD" MUSCAT - \$9
FROST BITTEN ICE RIESLING - \$9
CHATEAU COUTET PREMIER CRU SAUTERNES - \$15
DOLCE - \$18

COGNAC'S

HENNESSY \$8
COURVOISIER VS \$9 **VSOP** \$11
REMY VSOP \$8 **XO** \$23