CASA-NOVA
ITALIAN
RESTAURANT & BAR
EST 2019

Dessert Menu

Traditional Tiramisù 15
Layers of Mascarpone Cheese and Espresso soaked Saviourdi served with Fresh Cream

Crème Brûlée 18
Served with Berries compote

Homemade Sticky Date Pudding 14
Served with Butterscotch sauce and Strawberry sorbet

Citrus Tart (GF) 15
With strawberry, fresh cream and raspberry coulis

Cinnamon Nutmeg NY Cheesecake 15
with berries compote

Sorbet Cup (3 scoops) 16
Lemon, Mango, Strawberry

Affogato Classico 13.5
Vanilla gelato with espresso

Add Frangelico	6
Add Nocello	6
Add Baileys	6
Add Tia Maria	6

CHEESE BOARD 45.5
Grana padano, brie, taleggio, gorgonzola with honey, grissini and condiments

COGNAC

Hennessy Vs	12
Remy Martin Vsop	14

DESSERTS COCKTAILS

Lemon Pie 20
Vodka, limoncello, nocello, vanilla, and lemon cream

Hazeltini 20
Spiced rum, coffee liqueur, baileys, hazelnut syrup, and espresso

Irish Coffee 22
Irish whiskey, Long black, one table spoon brown sugar, fresh cream

ITALIAN DIGESTIVES

Frangelico	8
Nocello	8
Limoncello	8
Tia Maria	8
Sambuca- Black & White	9

GRAPPA

Nonino Moscato Grappa	10

SINGLE MALT WHISKY

Talisker 10 Year Old	12
Glenmorangie 10 Year Old	11
Cragganmore 12 Year Old	14
Oban 14 Year Old	15

Toronto