

WEEKLY SPECIALS

**\$39 REGULAR
HIGH TEA**

1PM-4PM, SUNDAYS & MONDAYS



NEW GOURMET HOUSEMADE
GNOCCHI NIGHT
EVERY WEDNESDAY



STEAK NIGHT
EVERY FRIDAY



DESSERT MENU

TORONTO



SCAN HERE

DESSERTS



Homemade Traditional Tiramisù 17.5

Layers of Mascarpone Cheese mousse and Espresso soaked Savoiardi



Creme Caramel Flan (GF) 16.5

Maraschino cherry, toasted pistachio



Vegan Carrot Cake (vegan) 17

Mixed berries compote, dried orange



Cinnamon Nutmeg NY Cheesecake 17

With raspberry coulis and fresh strawberry



Homemade Sticky Date Pudding 16

Served with butterscotch sauce and strawberry sorbet



Pistacchio Cannoli (2pc) 14

With berries compote



Gelato/Sorbet Cup (3 scoops) 15

Ask staff for available flavours



Affogato Classico 13.5

*Vanilla gelato with espresso
Add Frangelico/ Nocello/ Baileys/ Tia Maria + 8*

DESSERT / SWEET WINE

Yalumba Antique Tawny (Port) 60ml 15

DESSERT COCKTAILS

Blue Velvet Creamshake 22

Vodka, Blue Curacao, Frangelico, Fresh Milk, Vanilla Ice Cream

Tiramisu Martini 24

Vodka, Amaretto, Coffee Liqueur, Vanilla and Whipped Cream

Coffee Coretto 18

Espresso, moscato grappa, and whipping cream

Irish Coffee 24

Irish whisky, Long black, one table spoon brown suger, fresh cream

ITALIAN DIGESTIVES

Frangelico, Nocello, Limoncello, Tia Maria 10

Amaro Montenegro 12

SINGLE MALT WHISKEY

Talisker 10 years Old 13

Glenfiddich 15 years Old Solera 18

The Macallan 12 years Old 16

Glenmorangie Extremely Rare 18 years Old 26

COGNAC

Hennessy Vs 13

Remy Martin Vsop 14

GRAPPA

Nonino Moscato Grappa 13

Nonino Grappa Vendemmia 13