



## **Desserts - \$7**

### **Triple Chocolate Mousse Cake**

*Layers of Dark Chocolate, Milk Chocolate, White Chocolate*

### **Almond Tiramisu**

*Mascarpone, Trailside Dark Roast, Soaked Lady Fingers*

### **Jess' Blonde Brownies**

*Served warm with Whipped Cream and Caramel Sauce  
à la Mode \$1*

### **Mascarpone Bread Pudding**

*Local Baguette, Custard, and Caramel Sauce  
à la Mode \$1*

### **Creme Brûlée**

*Seasonal Selection of Flavors*

## **da Luca Dessert Cocktails \$9**

**Cafe Sambuca** - Sambuca Romano, chilled coffee, up

**Tiramisu Martini** - vanilla vodka, Kahlua, Bailey's,  
Di Saronno, up

**Ginger Snap** - ginger liqueur, spiced rum, Disaronno, cream,  
cinnamon sugar rim, up

**Chocolate Silk** - Godiva, vanilla vodka, cream, cocoa rim, up

**Spiked Root Beer Float** - vanilla vodka, IBC Root Beer,  
ice cream, up

## **Dessert Wines & Ports**

*Bellini, Peach Nectar and Prosecco \$7*

*Mimosa, Orange Juice and Champagne \$7*

*Montelliana Prosecco, Italy \$8*

*Cristallino Cava, Spain \$8*

**Warre's "Warrior" Port Reserve** – dark red in color with a seductive rich perfume of ripe plums & cherries. Complex on the palate with an excellent structure and long finish. \$7

**Warre's White Port** – smooth and delicate on the nose and fruity on the palate with a long crisp finish. Served chilled. \$7

**Vertias "Othello" 2009** – round and ripe plum, black berry and hints of vanilla, coffee, caramel, raisin and structure of brandy \$9

**Lustau Pedro Ximénez, San Emilio Sherry, N.V.**

*Aromas of raisin pudding, molasses and spice \$8*

*Fresh Brewed Coffee, Hot Tea or Hot Chocolate \$2*