



# Sucrezia®

Café  
Ristorante  
Trattoria

## HOMEMADE DESSERTS

Dessert of the Day.....	8
Tiramisu .....	8
Zuccotto.....	8
Triple Chocolate Mousse Cake.....	8
Cheesecake.....	8
Flourless Chocolate Cake.....	7
Crème Brûlée.....	7
Stuffed Strawberries (seasonal).....	7
Bread Pudding.....	7
Cannoli.....	5
Gelato.....	5
Sorbetto.....	5
Biscotti (2).....	3

*\*dessert and flavor explained by server*

## COFFEES

*regular or decaffeinated*

Espresso	
single .....	2
double .....	3
Cappuccino .....	4
Latté .....	4
Choclacino .....	4
Americano .....	3
Coffee .....	1.5

## COFFEE DRINKS

*with whip cream*

Toscana Coffee with Amaretto.....	5.5
Irish Coffee with Irish Whiskey.....	5.5
Coffee with Kahlua .....	5.5
Coffee with Irish Cream .....	5





## DESSERT MARTINIS

Triple Chocolate Bliss

*Chocolate Vodka, Godiva White, Godiva Dark*

Almond Joy

*Chocolate Vodka, Coconut Rum, Amaretto*

Mochatini

*Double Espresso Vodka, Kahlua, Godiva Dark*

Temptress

*Vodka, Kahlua, Frangelico*

## DESSERT WINE & PORTS

Moscato D' Asti (Italy)

*Aromatic, ripe citrus fruit, slightly sweet, with a hint of fizz.*

Glass 6.5 / Bottle 26

Noval LBV . . . . . 9

Noval Tawny . . . . . 8

Noval, 10 Year Tawny Porto (Portugal) . . . . . 10

## AFTER DINNER LIQUEURS

Amaretto

B&B

Chambord

Cognac, Park VSOP

Cognac, Hennessy VS

Drambuie

Frangelico

Galliano

Grand Marnier

Grappa

Irish Cream

Kahlua

Limoncello

Sambuca

Tuaca

