

140537

Sole Mio
RISTORANTE



DESSERTS

TIRAMISU

Espresso and Sambuca soaked ladyfingers layered with sweet mascarpone cheese and dusted with cocoa powder \$5.50

CANNOLI SICILLANI

Sweet Italian ricotta cheese in a crunchy pastry shell \$4.50

CRÉME BRULEE

Vanilla cream custard with a caramelized sugar shell \$5

CHOCOLATE LAVA CAKE

Chocolate souffle with a rich chocolate fudge center \$7.50

CHEESECAKE

New York style vanilla cheesecake with seasonal toppings \$6.50

ESPRESSO

Single \$3 | Double \$5

CAPPUCCINO

Single \$5 | Double \$7

LAVAZZA DARK ROAST COFFEE

Regular or Decaf \$3

RISHI TEA

Peppermint Rooibos, Yunnan Breakfast, Chamomile Medley, Earl Grey, Jasmine, Tropical Hibiscus \$3



AFTER DINNER DRINKS

DIGESTIF

- Cocchi Americano \$7
- Frenet Branca \$8
- Luxardo Cynar \$7
- Montenegro Amaro \$6
- Punt E Mes \$7
- Gioia Luisa Limoncello \$7
- Gioia Luisa Orangecello \$7
- Gioia Luisa Limoncello Creme \$7
- Campari \$7

SAMBUCA

- Romana Classico White \$6
- Romana Black \$6

GRAPPA

- Nonino I Vigneti Merlot \$10
- Nonino I Vigneti Chardonnay \$10
- Miele \$6
- Candolini Ruta \$6

DESSERT WINE

- Risata Moscato d'Asti
Piedmont, Italy
\$8 glass \$32 bottle
- Michele Chiarlo Nivole,
Moscato d'Asti
Piedmont, Italy
\$30 bottle
- Coppo Moncalvina, Moscato d'Asti,
Piedmont, Italy
(375ml) \$38 bottle

PORTS

- Fonseca Ruby Port
Douro Valley, Portugal \$6
- Fonseca Tawny Port
Douro Valley, Portugal \$7
- Quinta Tawny Port
Douro Valley, Portugal \$7