

TRE PIANI RESTAURANT

DESSERT & DRINKS

DESSERT MENU

Vanilla Crème Brulee	8.00
Tiramisu with Crème Anglaise and Espresso Sauce	8.00
White Chocolate and Hazelnut Praline Cheesecake	9.00
Pear and Almond Tart with Vanilla Gelati	8.00
Hot Chocolate Cake Baked in Phyllo served with Chocolate Gelati and Caramel Sauce	12.00
Dark Chocolate and Mint Mousse Cake	10.00
A Selection of Gelati & Sorbetti	6.00
Mixed Berries with Whipped Cream	8.00

DESSERT WINES

Inniskillin Vidal Ice Wine	18.00
Castelnau de Suduiraut Sauternes 2006	14.00
Selvapian Vin Santo di Toscano	12.00
Tomaselo Vida Ice Wine, NJ	12.00
Castello Banfi "Florus"	10.00
Alba Vineyards Red Raspberry Wine, NJ	9.00

DESSERT WINES SAMPLER

1.5oz. Tasting each of: Castello Banfi "Florus" Alba Vineyards Red Raspberry Wine and Castelnau de Suduiraut Sauternes 2001	16.00
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SPECIALTY COFFEES

Orange-Chocolate Latte

<i>Steamed milk with Espresso, Chocolate Liqueur, Grand Marnier and Whipped Cream</i>	8.00
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Vanilla Nut Cappuccino

<i>Steamed milk with Espresso Vanilla, Frangelico, Nocello, Amaretto, Topped with Whipped Cream</i>	8.00
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Spanish Coffee

<i>Coffee with Dark Rum, Tia Maria, Topped with Whipped Cream</i>	8.00
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Traditional Irish Coffee

<i>Coffee with Jameson's Irish whiskey, Topped with Whipped Cream and Crème de Menthe</i>	8.00
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Mexican Coffee

<i>Coffee with Kalhua and Cinnamon Topped with Whipped Cream</i>	8.00
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