

Tre Piani
Dessert Wines and Specialty Coffee

Dessert Wines

<i>Inniskillin Vidal Ice Wine</i>	18.00
<i>Castelnau de Suduiraut Sauternes 2001</i>	12.00
<i>Selvapian Vin Santo di Toscano</i>	10.00
<i>Castello Banfi "Florus"</i>	8.00
<i>Alba Vineyards Red Raspberry Wine, NJ</i>	8.00
<i>Casa de la Ermita Dulce monanstrel 2006</i>	7.00

Dessert Wines Sampler

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

Specialty Coffees

Caramel Latte

Steamed milk with Espresso, caramel Sauce and Whipped
Cream
5.50

Caffè Corretto

Double Espresso with Berta Moscato Grappa
6.50

Capuccino Royale

Cappuccino. Add 1 of liqueur of your choice (the favorites
include Grand Marnier, Frangelico, Chambord, Amaretto).
Top with whipped cream.
6.50

Traditional Irish Coffee

Coffee with Jameson's Irish whiskey, Whipped Cream and
Cream de Menthe
6.50

Mexican Coffee

Coffee with Kalhua and Cinnamon
Topped with Whipped Cream
6.50

Golden Tre Caffè

Coffee with Amaretto, Frangelico, Tuaca and Irish Cream
with Whipped Cream
9.00

Tre Piani
Dessert Menu

Vanilla Crème Brulee
8.00

Tiramisu

With Crème Anglaise and Espresso Sauce
8.00

Hot Chocolate Cake

Baked in Phyllo served with Chocolate Gelati and
Grand Marnier Sauce
10.00

Black and White Cheesecake

With Chocolate and Pecan Biscotti mousse
9.00

Carrot Cake

with Cream Cheese Bavarian Mousse
9.00

Individual Chocolate-Banana Cake
with Banana Custard and Ganache
9.00

Affogato

Vanilla Gelati with Espresso
6.00

A Selection of Gelati & Sorbetti
4.50

Fresh Seasonal Fruit
Market Price