

HOT DRINKS

COFFEE	\$ 4.00
TEA	\$ 4.00
CAPPUCINO	\$ 6.00

ESPRESSO	\$ 4.00
CAFE LATTE	\$ 7.00
MACCHIATO	\$ 5.00
AMERICANO	\$ 4.00

PAISANO'S
Italian Garden Café





HOMEMADE CREME BRULEE

A RICH CREAMY VANILLA CUSTARD BAKED AND CHILLED IN A
BAIN MARIE TOPPED WITH WARM CARAMELIZED SUGAR

\$ 8.50



HOMEMADE TIRAMISU

AN ITALIAN DESSERT CONSISTING OF LAYERS OF ESPRESSO AND LIQUOR SOAKED SPONGE CAKE ALTERNATING WITH MASCARPONE CHEESE AND TOPPED WITH GRATED CHOCOLATE

\$ 9.50



BLACKOUT TORTE CAKE

A CAKE-LIKE CHOCOLATE BROWNIE LAYER CRADLING A MILK CHOCOLATE GANACHE MOUND COVERED WITH A DENSE DARK CHOCOLATE MOUSSE. WE THEN TOP IT ALL WITH CHOCOLATE CAKE CUBES AND A SCRUMPTIOUS CHOCOLATE GLAZE.

\$ 10.50



TOWER OF POWER CHEESECAKE

IT'S BIG. VERY BIG. THIS JUMBO SIZED NEW YORK-STYLE CHEESECAKE IS ENHANCED WITH A SUBTLE VANILLA FLAVOR. THIS IS BIG TAKE ON A CLASSIC TASTE.

\$ 10.50



CHOCOLATE RASPBERRY TARTUFO

RASPBERRY SORBET CENTRED IN RICH CHOCOLATE ICE CREAM DUSTED
WITH COCOA

\$ 8.50

AFTER DINNER DRINKS

LIQUEURS

GRAND MARNIER \$8.5

BRANDY \$7.5

PORT \$7.5

COGNAC VS \$8.25

BAILEY'S \$8

SAMBUCA \$8.5

GRAPPA \$8.5

DRAMBUIE \$7.5

DISARONNO \$7.5

SPECIALTY COFFEE'S

ESPRESSO CORRETO \$7

IRISH COFFEE \$9

SPANISH COFFEE \$9

COFFEE AND BAILEY'S \$8.5

B52 \$9.5



RED VELVET CAKE

**THREE MOIST LAYERS OF STUNNING RED VELVET FILLED AND TOPPED
WITH SILKY CREAM CHEESE ICING AND FINISHED WITH MELT-IN-YOUR-MOUTH
WHITE AND DARK CHOCOLATE SHAVINGS AND WHITE CHOCOLATE DRIZZLE;
THIS CAKE IS SURE TO BE YOUR NEW FAVOURITE.**

\$ 10.50



APPLE CRISP MELT-AWAY

**CHOCK FULL OF WEDGED APPLES WITHIN A COCONUT CINNAMON STREUSEL. TOPPED
WITH A DECADENT HOMEMADE CARAMEL SAUCE.
DESIGNED TO BE SERVED WARM OR AT ROOM TEMPERATURE.**

\$ 9.50



GLUTEN-FREE CHOCOLATE ALMOND TORTE

**TWO LAYERS OF MOIST FLOURLESS CHOCOLATE ALMOND TORTE CRADLE A CREAMY
ALMOND FILLING ALL TOPPED WITH A SMOOTH CHOCOLATE ALMOND MOUSSE.
THIS CAKE IS SO GOOD YOU WON'T BELIEVE IT DOESN'T HAVE FLOUR!**

\$ 12.50