

HOT DRINKS

COFFEE	\$ 4.00	ESPRESSO	\$ 4.00
TEA	\$ 4.00	CAFE LATTE	\$ 7.00
CAPPUCINO	\$ 6.00	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

A close-up photograph of a chocolate raspberry tartufo. The dessert is a round, dark chocolate truffle with a vibrant red raspberry sorbet center. It is topped with a generous swirl of white whipped cream. The background is a soft-focus white surface. On the left side of the image, there are diagonal stripes in green, white, and red, which are part of the branding.

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