

# LA CASA RISTORANTE 2023

## DRINKS and DESSERTS

### DESSERTS

<b>Gelato : low-dairy</b> ice cream flavours: chocolate and vanilla	<b>\$12</b>
<b>Sorbet : non-dairy</b> sweet fruit sorbets: mango and raspberry	<b>\$12</b>
<b>Featured Sweet Treat</b> : usually seasonal, always creative and delicious	<b>\$12</b>
<b>Chocolate Cake</b> : rich, moist cake, dark chocolate ganache, berries	<b>\$13</b>
<b>Crème Brûlée</b> : made in-house, with glazed sugar topping, seasonal fruit	<b>\$13</b>
<b>La Casa Cheesecake</b> : secret, made in-house, creamy-smooth recipe	<b>\$13</b>
<b>Tiramisu</b> : espresso-soaked lady fingers, rich cream cheese and cocoa	<b>\$13</b>

### SPECIALTY COFFEES / TEA      (All 2 oz : \$15)

<b>B-52</b>	classic blend of baileys, grand marnier and kahlúa
<b>Blueberry Tea</b>	amaretto, grand marnier and tea
<b>Great Scotty</b>	smooth blend of chivas and glayva
<b>Irish</b>	fusion of jameson whiskey and irish mist
<b>Italian</b>	tasty combo of frangelico and galliano
<b>La Casa Royale</b>	blend of amaretto and frangelico
<b>Monte Cristo</b>	mix of kahlúa and grand marnier
<b>Spanish</b>	rich and smooth fusion of kahlúa and brandy

### DESSERT LIQUEURS      (All 2 oz : \$12)

<b>Amaretto Cactus</b>	sharp shot of amaretto and tequila
<b>Fuzzy Peach</b>	vodka and peach schnapps, with lemon
<b>Liquid Gold</b>	blend of goldschlager and jägermeister
<b>Polar Bear</b>	white crème de cocoa, white crème de menthe
<b>Rocky Road</b>	amaretto and southern comfort, with lime
<b>Rusty Nail</b>	smooth mix of johnnie walker and drambuie
<b>Sunburst</b>	white rum, malibu coconut rum, pineapple juice
<b>Sweet 'n' Nutty</b>	dark crème de cocoa and sweet frangelico