

Dessert Menu

Homemade Tiramisu

Italian savoiardi ladyfingers dipped in Lavazza espresso, layered with fresh imported mascarpone cream and sweet Ghirardelli cocoa - 8

Torta Ciocolatta

*Bittersweet chocolate is combined with toasted hazelnuts to create a light but intensely rich flourless cake, served warm, garnished with fresh whipped cream (gluten-free) - 8
(add a scoop of vanilla-bean ice cream – 1.95)*

Lemon-Sponge Custard

A Lily signature - Fresh lemon custard and light lemon-sponge cake, served warm and topped with fresh whipped cream and raspberry sauce - 7

Dark Chocolate Fudge Cake

*Dense and intense, served warm and garnished with whipped fresh cream – 8
(add a scoop of vanilla-bean ice cream – 1.95)*

Coconut Cream Pie

With toasted coconut and fresh whipped cream - 7

Vanilla-Bean Ice Cream – 6

*Add chocolate fudge or caramel-bourbon sauce - 1.95
Add Godiva liqueur or Bailey's - 5*

Homemade Bread Pudding

Made with raisins and cinnamon, served warm with a scoop of vanilla bean ice cream and drizzled with caramel-bourbon sauce – 8

Carrot Cake

Made with raisins and walnuts, cream cheese icing – 8

Sorbet, Ice Cream, or Gelato du Jour

Ask your Server for today's flavor – 6

Angelo's Ice Cream

Vanilla bean ice cream served with a shot of Pedro Ximenez Sherry for drizzling - 13

Imported Cheeses

\$4 Each, any 4 for \$14 (or ask for the Chef's selection)

Chevre - France, fresh goat's milk, light and tart

Grana Padano - Italy, cow's milk, firm, aged,
similar to Parmigiano Reggiano

Gruyere - Swiss, cow's milk, firm, full-flavored

Fontal - Italy, semi soft

Manchego - Spain, sheep's milk, aged 6 months,
nutty

Valbreso Feta – France, sheep's milk, creamy

Valdeon - Spain, sheep's milk, similar to
Roquefort, intense blue

Manouri – Greek, sheep's milk, fresh-pressed,
crumbly-creamy

Quadrello – Italy, buffalo's milk, semi-soft,
buttery

*Add-Ons: Jamón Serrano – 6; Hot Pickled Peppers – 2; Mixed Greek Olives – 3; Cornichons – 2; Caperberries – 3; Dried
Cherries – 3; Chorizo - 4*

From the Barista

Espresso – Single 3, Double 5

Café Americano – 5

Cappuccino – 4

Caffè Latte – 5

Café Mocha – 6

Signature Coffees – with whipped cream and a gaufrette

Monastery Coffee – with Fratello Hazelnut

Parisian Coffee – with Brandy and Grand Marnier

Café Romana – with Sambuca

Signature Dessert Cocktails

Tiramisu Martini – Absolut Vanilia vodka, Khalua, Godiva white chocolate liqueur, amaretto, and cream, dusted with sweet cocoa (Up) – 11

Raspberry Truffle – Absolut Vanilia vodka, Crème de Cacao, Raspberry puree, and cream (Up) – 10

Lily's Angel – Absolut Vanilia vodka, Fratello Hazelnut, and cream (Up) – 10

Lady Godiva – Godiva dark chocolate liqueur, vodka, splash of cream (Up) 11

Dessert Wines

2009 Höppler Eiswein (Ice Wine) – gls 14

Moscato D'Asti – Marsilio Marco Negri – ½ btl. 27.00/ btl. 42.00

Royal Tokaji – Mad Cuvee – gls 10

2010 Chateau Lauvignac Sauternes – gls 14

Mavrodaphne of Patras- gls 14

Spirits and Digestifs

Ports

Sandeman 10 year Tawny
Terra D'Oro Zinfandel Port

Sherries

1985 Don PX Gran Reserva
Lustau "Los Arcos" Amontillado
Lustau Light Fino "Jarana"
Lustau Rare East India Solera

Brandy

Courvoisier Cognac VS
Kelt Tour du Monde Cognac VSOP
Kelt Tour du Monde Cognac XO
Chateau de St. Aubin Bas-Armagnac
Busnel Calvados VSOP
Cles des Ducs Armagnac
Bertagnoli Grappa di Moscato

Rum

Ron Zacapa 23 yr "Centenario"
Santa Teresa 1796

Single Malt Scotch Whisky

Balvenie 12yr
Glenlivet 18yr
Laphroaig 10yr
Oban 14yr
Macallan 12yr
Talisker 10yr

Other Digestifs

Serata Amaretto
Bailey's
Campari
Fratello Hazelnut
Fernet-Branca
Galliano
Grand Marnier
Limoncello
Ouzo
Sambuca
St-Germaine
Strega
Suze
Tuaca