
DESSERTS

Tiramisu - *Sweet Italian marscapone cheese and Kahlua custard between layers of espresso and rum laced ladyfingers topped with imported cocoa* 4.50

Pine Nut Apple Tart - *Pine nut crust with orange-lemon infused marsapone cheese topped with fresh sliced apples and cinnamon crumb topping, served with vanilla ice cream* 3.95

Cappucino Crunch Cake - *Espresso chocolate brownie crust, layered with Heath Bar Crunch, cappucino mousse, topped with whipped cream* 4.50

Caramel Fudge Pecan Pie - *Chocolate fudge brownie topped with pecan, toffee and caramel sauce. Served with vanilla ice cream* 4.50

Carrot Cake - *Old fashioned style carrot cake with orange, pineapple and walnuts topped with cream cheese frosting* 3.75

Peanut Butter Pie - *Oreo cookie crust filled with creamy peanut butter and covered with fudge topping* 3.75

Chocolate Torte - *A flourless, decadent chocolate cake topped with powdered sugar and raspberry sauce* 3.75

Cheesecake - *White chocolate cheesecake topped with raspberry puree and white chocolate curls* 3.75

Wild Berry Tart - *Strawberries, black berries and raspberries in a light buttery pastry crust, served with vanilla ice cream* 4.50

Cannolis - *Made fresh daily with sweetened Ricotta cheese and pistachio nuts* 2.50

Gelato - *Vanilla or Spumoni* 2.95

Homemade Biscottis - *Hazelnut vanilla almond; Chocolate chip, almond and pistachios* 1.95

BIRA

Amstel - Pale yellow, faint malty aroma, a light Calorie Holland lager. 3.50

Coors Light - USA light calorie ale with soft hop character. 2.50

Corona - Extra light and refreshing dry with lingering aftertaste served with a lime. 3.50

Heineken - Light bodied Holland lager; with a smooth and pleasing aftertaste. 3.50

Heineken Dark - Brown full bodied lager from Holland with distinctive aftertaste. 3.50

Budweiser - American lager. 2.50

Labatt Blue - Pilsner with an aromatic sweetness. Canada 2.75

Peroni - Full bodied golden larger with a smooth and well balanced hop taste. It is a perfect accompaniant to Italian Cuisine. Italy 3.50

Saranac Black Forest - Bavarian black beer with a distinctive caramel malt sweetness, medium body and rich creamy head. Flavorful yet smooth full flavored taste. N.Y, State 2.75

Saranac Pale Ale - English pale ale, with a rich fruity hop, a copper amber color and smooth full bodied flavored taste. N.Y. State 2.75

Molsen Canadian - Smooth Canadian larger, #1 import from Canada. 2.75

Molsen Excel - Crisp, clean, Canadian non- alcoholic 2.50

Samuel Adams - Flowery aroma in taste and dryness. USA lager with a fresh hop fragrance.

HOT COFFEE DRINKS

Mona Lisa

*Chambord (raspberry liqueur), hot cocoa topped
with whipped cream 6.00*

Keokie Coffee

*Kahlua brandy, coffee topped with
whipped cream 6.00*

Italian Kiss

*Frangelica, Bailey's, coffee topped with
whipped cream 6.00*

Almond Dream

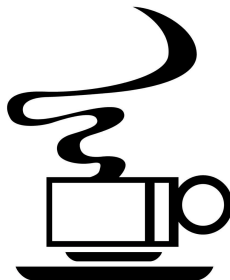
*Amaretto, hot cream and coffee topped with
whipped cream 6.00*

Tuscany Bean

*Butterscotch schnapps, coffee, white chocolate,
whipped cream and caramel 6.00*

Winter Blossom

*Tia Maria, Grand Marnier, coffee topped with
whipped cream 6.00*



TUSCANY MARTINI'S

Cosmopolitan - Absolute Citron, Triple Sec, Cranberry Juice, a splash of lime and garnished with a wedge of lime.

U4EA - Bacardi Coconut, Absolute Mandarin, splash of pineapple juice, splash of orange juice and a wedge of orange.

Appletini - Dekuyper Apple Pucker, Ketel One Vodka and Midori Melon.

Tuscany Cosmopolitan - Vox Vodka, Peach Schnapps and Midori Melon.

Blue Sapphire - Bombay Sapphire Gin, Triple Sec and Blue Curaco.

Key Westini - Absolute Mandarin, Bacardi Coconut and Midori.

French Martini - Grey Goose Vodka & Chambord.

Chocolate Martini - Chocolate Vodka, Lt. Cream de Coco and garnished with Chocolate Syrup.

DINNER SPIRITS

Absolut Mandarin

Chivas Regal

Grey Goose

Absolut Citron

Courvoisier

Ketel One

Absolut Pepper

Frangelica

Port Fladgate

Tawny Porto

Amaretto DiSaronno

Glenlivet

Sambuca

Baileys Irish Cream

Godiva

Stoli

Belvedere

Grand Marnier
Chocolate Liqueur

Tia Maria

Bombay Sapphire

Grappa Chiarlo
Barolo

Chambord Raspberry