

Desserts

White Chocolate Cheesecake.....\$8.50 <i>Homemade with graham cracker crumbs, served with blueberries and raspberry puree and strawberries – shaved with white chocolate.</i>	Mo's Chocolate Destruction.....\$8.50 <i>A globe of chocolate filled with chocolate cake and fresh fruit and topped with hot carmel!</i>
*Flourless Chocolate Cake.....\$8.50 <i>Topped with Grand Marnier chocolate ganache and candied oranges.</i>	Juan's Chocolate Gondola.....\$8.50 <i>Filled with white chocolate mousse and a balloon of fresh berries served on a pool of warm caramel and vanilla sauce.</i>
Chef's Panna Cotta.....\$7.50 <i>Butterscotch with salted caramel...SO GOOD!</i>	*Grotto Pecan Twill.....\$8.95 <i>Lace pecan candy tower filled with chocolate mousse, launched over crème anglaise and caramel sauce.</i>
Crème Brulee.....\$8.50	

**Items contain nut products*

Salerno Souffle.....\$9.50 <i>A breath-taking Grotto size classic! Your choice of Grand Marnier, Raspberry, Chocolate, White Chocolate or RumChata. (Takes 30 minutes to prepare)</i>
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CHEF FEATURE!

Chocolate Frangelica Souffle.....\$10.50 <i>Served with Espresso Cream</i>

Dessert Drinks

Chocolate Martini..... \$14.00
Cinnamon Toast Crunch Martini...\$14.00
Espresso Martini.....\$14.00

Coffee Drinks

Grotto Coffee..... \$8.50	Frangelico Coffee.....\$7.25
Bailey's Coffee..... \$7.25	Irish Coffee.....\$7.50

After Dinner Drinks

Amaretto Disaronno.....\$7.75	Grand Marnier.....\$9.00
Bailey's.....\$7.50	Kahlua.....\$7.50
Campani.....\$7.50	Romano Sambucca White.....\$7.75
Chambord.....\$8.25	Romano Sambucca Black.....\$7.75
Cointreau.....\$8.00	Tia Maria.....\$7.50
Drambuie.....\$9.25	Tuaca.....\$7.00
Frangelico.....\$7.50	RumChata.....\$7.50
Godiva\$8.50	Grand Marnier Raspberry Peach.....\$8.50
B&B.....\$7.50	Grind Espresso Rum.....\$7.00

PORT

Fonseca 20 Year\$14.00	Taylor Fladgate 10 year Tawny.....\$12.00
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Fonseca Terra Bella\$10.00