

HOT **DRINKS**

COFFEE	\$3
TEA	\$3
CAPPUCINO	\$5

ESPRESSO	\$4
CAFE LATTE	\$6
MACCHIATO	\$4
AMERICANO	\$4

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

\$7.00



HOMEMADE TIRAMISU

AN ITALIAN DESSERT CONSISTING OF LAYERS OF ESPRESSO AND LIQUOR
SOAKED SPONGE CAKE ALTERNATING WITH MASCARPONE CHEESE AND
TOPPED WITH GRATED CHOCOLATE

\$7.00



TRUFFLE ROYALE

A CHOCOHOLIC'S DREAM! A LAYER OF MILK CHOCOLATE TRUFFLE AND A LAYER OF WHITE CHOCOLATE TRUFFLE SIT ATOP A LAYER OF RICH DEVIL'S FOOD CAKE. DECORATED WITH A DARK CHOCOLATE COATING AND WAVES OF WHITE CHOCOLATE SWIRLS.

\$7.50

A close-up photograph of a single slice of classic cheesecake. The slice is triangular, with a thick, smooth, and slightly golden-brown top layer. The filling is a uniform, creamy off-white color. The base is a thin, dark brown shortbread crust. The slice is resting on a light-colored wooden plate with visible grain. In the background, a blurred wooden surface is visible. On the left side of the image, there are diagonal stripes in green, white, and red, which are part of the overall design.

HOMEMADE CLASSIC CHEESECAKE

LIGHT AND AIRY SHORTBREAD CRUST IS FILLED WITH RICH,
CREAMY CHEESECAKE.

\$7.50

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 white surface with a diagonal red and green stripe on the left side.

CHOCOLATE RASPBERRY TARTUFO

RASPBERRY SORBET CENTRED IN RICH CHOCOLATE ICE CREAM DUSTED
WITH COCOA

\$7

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

KAHLUA \$7.5

DRAMBUIE \$7.5

DISARONNO \$7.5

TIA MARIA \$7.5

SPECIALTY COFFEE'S

ESPRESSO CORRETO \$6

IRISH COFFEE \$9

SPANISH COFFEE \$9

COFFEE AND BAILEY'S \$8.5

B52 \$9.5



RED VELVET CAKE

MADE WITH REAL CREAM CHEESE ICING, NOTHING ELSE COMPARES! MOIST BUTTERMILK CAKE, WITH A TOUCH OF COCOA, IS LAYERED WITH A SMOOTH HOMEMADE CREAM CHEESE ICING.

\$7.50