

CARMINE'S

LA TRATTORIA

SPECIALTY COFFEES

9.95



KAHLUA CREAM DREAM

KAHLUA COFFEE LIQUEUR AND HALF & HALF

ITALIAN COFFEE

HOT COFFEE, STREGA LIQUEUR AND WHIPPED CREAM

NUTS AND BERRIES

FRANGELICO AND CHAMBORD LIQUEURS, MIXED WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM

CHOCOLATE COFFEE

GODIVA CHOCOLATE LIQUEUR, MIXED WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM

IL ROMANO

GRAND MARNIER WITH SAMBUCA ROMANA, HOT COFFEE AND TOPPED WITH WHIPPED CREAM

JAMAICAN COFFEE

MYER'S ORIGINAL DARK RUM MIXED WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM

NUTTY IRISHMAN

FRANGELICO AND BAILEYS IRISH CREAM MIXED WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM

GALLIANO HOTSHOT

GALLIANO HERBAL LIQUEUR MIXED WITH HOT COFFEE HEAVY CREAM AND TOPPED WITH NUTMEG

CHOCOLATE MACCAROON

MALIBU COCONUT RUM AND GODIVA CHOCOLATE LIQUEUR WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM



DESSERTS

7.95



FRUTTA DI BOSCO

FRAGRANT SHORT PASTRY FILLED WITH CHANTILLY CREAM, TOPPED WITH A RICH ASSORTMENT OF BERRIES.



RICOTTA CHEESECAKE

ITALIAN-NEW YORK STYLE CHEESECAKE, MADE WITH CREAMY RICOTTA CHEESE WITH A HINT OF CITRUS.



CHOCOLATE FONDANT

CHOCOLATE SPONGE CAKE WITH LAYERS OF CHOCOLATE CREAM TOPPED WITH CHOCOLATE GANACHE



TARTUFO GELATO

CHOCOLATE AND VANILLA GELATO SEPARATED BY MIXED SLICED NUTS WITH A CHERRY CENTER, AND COATED WITH HARD SEMI-SWEET CHOCOLATE.



VESUVIUS

BROWNIE BOTTOM WITH CHEESECAKE CENTER, TOPPED WITH CHOCOLATE MOUSSE AND CHOCOLATE TRUFFLE.



AMARETTO CAKE

LAYERS OF SPONGE CAKE SOAKED WITH AMARETTO LIQUEUR AND FILLED WITH PASTRY CREAM, TOPPED WITH CHANTILLY CREAM AND MACAROONS.



CANNOLI

TWO FRESH WHOLE MILK RICOTTA CHEESE CANNOLI'S, MIXED WITH CHOCOLATE CHIPS AND CANDIED FRUIT, FILLED IN A COOKIE SHELL.



TIRAMISU

TRADITIONAL ITALIAN DESSERT, MADE WITH FRESH MASCARPONE CHEESE AND SPONGE CAKE DRENCHED IN ESPRESSO COFFEE.



CRÈME BRULÉE

A CLASSIC FRENCH DESSERT CONSISTING OF A CUSTARD TOPPED WITH CARAMELIZED SUGAR.



DESSERTS

7.95



FRUTTA DI BOSCO
FRAGRANT SHORT PASTRY FILLED WITH CHANTILLY CREAM, TOPPED WITH A RICH ASSORTMENT OF BERRIES.



RICOTTA CHEESECAKE
ITALIAN-NEW YORK STYLE CHEESECAKE, MADE WITH CREAMY RICOTTA CHEESE WITH A HINT OF CITRUS.



CHOCOLATE FONDANT
CHOCOLATE SPONGE CAKE WITH LAYERS OF CHOCOLATE CREAM TOPPED WITH CHOCOLATE GANACHE



TARTUFO GELATO
CHOCOLATE AND VANILLA GELATO SEPARATED BY MIXED SLICED NUTS WITH A CHERRY CENTER, AND COATED WITH HARD SEMI-SWEET CHOCOLATE.



VESUVIUS
BROWNIE BOTTOM WITH CHEESECAKE CENTER, TOPPED WITH CHOCOLATE MOUSSE AND CHOCOLATE TRUFFLE.



LEMON RIPIENO
REFRESHING LEMON SORBET SERVED IN THE NATURAL FRUIT SHELL.



CANNOLI
TWO FRESH WHOLE MILK RICOTTA CHEESE CANNOLI's, MIXED WITH CHOCOLATE CHIPS AND CANDIED FRUIT, FILLED IN A COOKIE SHELL.



TIRAMISU
TRADITIONAL ITALIAN DESSERT, MADE WITH FRESH MASCARPONE CHEESE AND SPONGE CAKE DRENCHED IN ESPRESSO COFFEE.



CRÈME BRULÉE
A CLASSIC FRENCH DESSERT CONSISTING OF A CUSTARD TOPPED WITH CARAMELIZED SUGAR.



PROFITEROLS
CREAM PUFFS FILLED WITH CHANTILLY CREAM, PILED HIGH, AND ROLLED IN CHOCOLATE.



CARMINE'S



LA TRATTORIA

SPECIALTY COFFEES 9.95



KAHLUA CREAM DREAM

KAHLUA COFFEE LIQUEUR AND HALF & HALF

ITALIAN COFFEE

HOT COFFEE, STREGA LIQUEUR AND WHIPPED CREAM

NUTS AND BERRIES

FRANGELICO AND CHAMBORD LIQUEURS, MIXED WITH
HOT COFFEE AND TOPPED WITH WHIPPED CREAM

CHOCOLATE COFFEE

GODIVA CHOCOLATE LIQUEUR, MIXED WITH HOT
COFFEE AND TOPPED WITH WHIPPED CREAM

IL ROMANO

GRAND MARNIER WITH SAMBUCA ROMANA, HOT
COFFEE AND TOPPED WITH WHIPPED CREAM

JAMAICAN COFFEE

MYER'S ORIGINAL DARK RUM MIXED WITH HOT
COFFEE AND TOPPED WITH WHIPPED CREAM

NUTTY IRISHMAN

FRANGELICO AND BAILEYS IRISH CREAM MIXED WITH
HOT COFFEE AND TOPPED WITH WHIPPED CREAM

GALLIANO HOTSHOT

GALLIANO HERBAL LIQUEUR MIXED WITH HOT COFFEE
HEAVY CREAM AND TOPPED WITH NUTMEG

CHOCOLATE MACCAROON

MALIBU COCONUT RUM AND GODIVA CHOCOLATE LIQUEUR
WITH HOT COFFEE AND TOPPED WITH WHIPPED CREAM

