

<u>DOLCE</u>	
<u>All desserts are homemade</u>	
TIRAMISU \$7.50	
Ladyfingers, amaretto, espresso, mascarpone ground, cacao	
CRÈME BRULEE \$7.50	
Egg Custard with coconut milk and crisp surface of burned sugar on the top	
ZABAGLIONI \$ 7.95	
Egg yogh, marsala wine, sugar and cream with fresh berries	
CHOCOLATE MOUSSE \$7.95	
Chocolate Mousse made from a combination of milk, Semi-sweet, dark chocolate and cream	
AFFOGATO \$8.95	
Vanilla bean gelato, a shot of espresso, whipped cream	
TORTA DI CIOCCOLATE \$8.95	
Chocolate almond tart	
CANNOLI SICILIANA \$8.95	
Crispy Pastry Shells Sweetened Ricotta Cheese, Dried Raisin, Pistachio, Almond Served with Raspberry and Mango Sauce	
STICKY TOFFEE PUDDING	\$9.95
Bread pudding made from dates, sticky toffee sauce, and a scoop of Vanilla bean gelato	
FRESH FRUIT's AND CHEESE's PLATE \$12.95	
GELATO (Two scoops) \$7.95	
Your choice of Vanilla, Chocolate or Spumoni	
SORBETTO (Two Scoops)	\$7.95
Your choice of Raspberry or Mango	
GELATO OR SORBETTO (ONE Scoop) \$3.95	
Sticky toffee, Chocolate tart or tiramisu cake available for you birth day or any occasion order in or out	

<u>PORT</u>	
Port wine is a Portuguese fortified wine produced exclusively in the Douro Valley in the northern provinces of Portugal. It is typically a sweet, red wine, often served as a dessert wine, and comes in dry, semi-dry, and white varieties.	
Christian Brothers Ruby Port	\$6
Christian Brothers Cream Sherry (White)	\$6
Graham's Six Grapes	\$8
Ramos Pinto Porto Tawny (Portugal)	\$8
Croft 1999 Late Bottled Vintage	\$8
NOVAL unfiltered Late Bottled Vintage (Portugal)	\$9
Cockburn's Special reserve	\$11
Sandeman Founders Reserves'	\$12
Dows LBV 2006	\$13
Graham's 10year Tawny Porto	\$10
Fonseca aged in wood 10 yrs old	\$16
Graham's 20year Tawny Porto	\$20

<u>COFFEE</u>	
Coffee	\$3.50
Macchiato	\$3.75
Hot Tea	\$3.50
Cappuccino	\$3.95
Espresso	\$3.50
Latte	\$3.95
Double Espresso	\$3.95
Mocha	\$4.50
Hot water with lemon	\$ 0.75
<u>SPECIAL COFFEE DRINKS</u>	
IRISH COFFEE	\$8.95
Jameson Irish Whisky, Coffee, and whipped cream	
NUTTY IRISHMAN	\$9.95
Coffee, Jameson Irish Whisky, Frangelico (hazelnut liqueur) and whipped cream	
KIOKE COFFEE	\$8.95
Kahlua, Brandy, and coffee topped off with whipped cream	
BAILEY'S COFFEE	\$8.95
Bailey's Irish cream liqueur, and coffee, topped off with whipped cream	
BELLA VITA SPECIAL	\$10.95
Coffee, Ghirardelli chocolate sauce, Chambord liqueur, topped with whipped cream	
All Coffees are offered regular or decaffeinated.	
	

<u>APERATIVES</u>	
Pear Liqueur Mathilde	\$8
Framboise Liqueur Mathilde	\$8
Orangeciello	\$8
Limonciello	\$8
Jegermeister	\$8
Vin Santo	\$8
EOS Moscato	\$8
Dubonnet Blanc	\$8
Dubonnet Rouge	\$8
Aqua Perfecta Poire	\$8
BV Dessert Wine	\$8
Cassis Mathilde Liqueur	\$8
Peché Mathilde Liqueur	\$8

ARMAGNAC

Armagnac is a distinctive kind of brandy produced in the Armagnac region in Gascony, southwest France. It is distilled from wine usually made from a blend of Armagnac grapes, including Baco 22A, Colombard, and Ugni Blanc, using column stills rather than the pot stills used in the production of Cognac.

Sempe VSOP	\$10
Delord Napoleon	\$16
Vieil Sempe 15	\$25
Larresingle XO	\$25

GRAPPA

Grappa is an alcoholic beverage, a fragrant, grape-based pomace brandy of Italian origin that contains 35%–60% alcohol by volume (70 to 120 US proof). Grappa is made by distilling the skins, pulp, seeds, and stems left over from winemaking after pressing the grapes. It was originally made to prevent waste by using these leftovers.

Piave	\$8
Lagrein	\$16
Chardonnay	\$18
Pinot Grigio	\$18
Rosolio	\$18
Teroldego	\$18
Granduva	\$18
Merlot	\$22

COGNAC

The process through which Cognac is distilled is heavily regulated by the French government. Cognac must be made from all white grapes, 90% of which must be Ugni Blanc, Colom bard and/or Folle Blanch

Salignac Vs	\$8
Hennessy Vs	\$10
Remy Martin Vs	\$9
Meukow 90 proof	\$8

COGNACS WITH THE XO (OR EXTRA OLD)

Designation must be rested at least 6 years on oak barrels made from the wood of the Limousin Forest

Courvoisier XO	\$30
Hennessy XO	\$24
Remy Martin XO	\$30
Martell XO	\$35

SINGLE MALT WHISKY

Single malt whisky is a whisky made at one particular distillery from a mash that uses one particular malted grain, which is ordinarily barley. Single malts are typically associated with Scotland, though they are also produced in various other countries. Under the Scotch Whisky Regulations, a "Single Malt Scotch Whisky" must be made exclusively from malted barley, must be distilled using a pot still, and must be aged for at least three years in oak casks of a capacity not exceeding 700 liters

Glenfiddich 12	\$9
Oban 14	\$18
Laphroaig 10	\$10
Macallan 18	\$24
Glenlivet 12	\$12
Macallan 12	\$15
Glenlivet 18	\$18

BELLINI-Proseco and peach juice \$9.95

MIMOSA-Proseco and Orange Juice \$9.95

BELLA MOSA-Proseco, pomegranate juice, lime juice \$9.50

BELLA FLOWER-Proseco, St. Germain elderflower liqueur, pineapple juice \$9.50

BELLA VITA -Pomegranate Vodka, Pomegranate juice, triple sec, and lime juice \$9.50

SIGNORINA BELLA-Gin, triple sec, cream, grenadine \$8.50

BELLARONI-Tanqueray gin, Campari and sweet vermouth \$8.50

BLUEBERRY CRUSH-Absolut Vanilla, triple sec, crushed blueberries \$10.50

CHOCOLATINI-Absolut Vanilla vodka and Chocolate Cream liquor \$12.50

FRENCH MARTINI-Grey Goose L’Orange, pineapple juice and Chambord \$12.50

BELLA VITA MIA-Sky Vodka, Rum, triple sec, Pomegranate juice & peach juice \$11.50

ESPRESSO MARTINI-Three olives espresso Vodka, Kahlua, Milk \$9.95

GREEN EYE-Midori, Rum, Coconut Cream Liquors, Pineapple and Peach Juice \$ 8.95

SLIPPER-Midori, Silver Tequila, Triple Sec and Lemon Juice \$11.00

PESSION KILLER-Midori, Passion fruit Liquors, Tequila Blanco \$9.95