



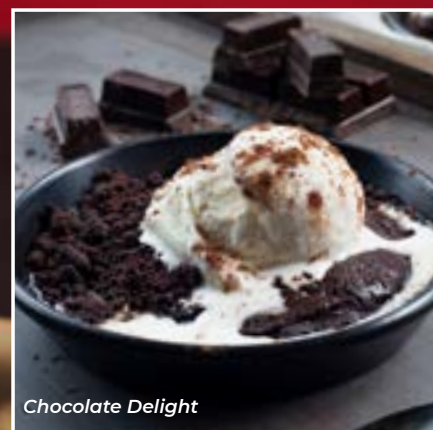
Caramel and Cream Cheese Cassata



Apple Crumble and Caramel Sauce



Dolci Field Berry Cheesecake



Chocolate Delight



Dolci Tiramisu



Dolci Choco-caramel Cheesecake



DESSERT MENU

DESSERTS

Apple Crumble and Caramel Sauce \$12
Served with ice cream

Caramel and Cream Cheese Cassata \$13⁵⁰
Cream cheese, maple cream, amaretto syrup and pistachios

Chocolate Delight \$13
Moist chocolate cake, chocolate sauce, chocolate crumble and ice cream

Coffee Tiramisu \$12
Served with ice cream

Dolci \$5²⁵
Choco-caramel Cheesecake, Tiramisu For two \$10
Field Berry Cheesecake,

TEAS AND HERBAL TEAS

Chamomile Citrus* \$5

Organic Sencha Green Tea \$5

Indian Black Tea \$5

Organic Earl Grey \$5

*Caffeine free

MAGIC INFUSIONS

(Served hot or cold)



Energizing Ginger* \$5

Fresh Mint* \$5

*Caffeine free

CAFFÈ



Caffè latte Cup \$6
Bowl \$7

Cappuccino \$6

Espresso Double \$4
\$5

Espresso Macchiato \$5

DIGESTIVO (1 oz)

Amaretto \$10

Cognac \$12

Grand Marnier \$12

Grappa \$12

Porto \$10

Sambuca \$10

CAFFÈ ALCOLICO

Brasilian Caffè \$13
Brandy, Tia Maria, Grand Marnier

Scottish Caramel Caffè \$13
Dr. McGillicuddy's Butterscotch Spirit-based cocktail, Brandy



Spanish Caffè \$13
Brandy, Tia Maria

Italian Caffè \$13
Brandy, Amaretto

Sortilège Caffè \$13
Maple Cream, Brandy

Menu prices and menu items are subject to change without notice.



Franchises available
Contact Lafleche Francoeur
l_francoeur@pacini.com
1 450 444-4749