# PACINI DESSERT MENU



#### **DESSERTS**

Apple Crumble	\$1150
and Caramel Sauce	

Served with ice cream

Cheesecake with \$13 **Red Berry Topping** 

**Chocolate Delight** \$1150

Moist chocolate cake, chocolate sauce, chocolate crumble and ice cream

Dolci		\$5 <sup>25</sup>
Brownies, Choco-caramel Cheesecake, Field Berry	For two	\$10
Cheesecake, Lemon Pie,		

#### **Mango Sorbetto** (Sealed container)



No gluten, dairy products, eggs, nuts or peanuts.

Maple Bread Pudding, Tiramisu

Mango Sorbetto (regular) \$10

Our products may have come in contact with allergenic ingredients with the exception of Solo Fruit's products. Solo Fruit prepares its products according to a rigorous and reliable process to assure allergen control. Pacini also takes maximum precautions to reduce the risk of cross contamination. However, despite all of these measures, zero risk does not exist. We cannot be held responsible for any incident related to the consumption of these products.

# PACINI

Franchises available Contact Lafleche Francoeur l\_francoeur@pacini.com 1 450 444-4749

## **TEAS AND HERBAL TEAS**

Chamomile Citrus*	\$5
Dragonwell Green Tea	\$5
Indian Black Tea	\$5
Organic Earl Grey	\$5
*Caffeine free	

#### **MAGIC INFUSIONS**

(Served hot or cold)

\*Caffeine free

\$5<sup>25</sup>

Energizing Ginger*	\$5
Fresh Mint*	\$5

# **CAFFÈ**

Caffè latte	Cup Bowl	\$6 \$7
Cappuccino Espresso	Double	\$6 \$4
Espresso Macchiato	Double	\$5 \$5

### **DIGESTIVO (1 OZ)**

Amaretto	\$9
Cognac	\$11
Grand Marnier	\$11
Grappa	\$10
Porto	\$9
Sambuca	\$9
Sortilège Maple Cream	\$9

# **CAFFÈ ALCOLICO**

Maple Cream, Brandy

<b>Brasilian Caffè</b> Brandy, Tia Maria, Grand Marnier	\$12
Scottish Caramel Caffè Dr. McGillicuddy's Butterscotch Spirit-based cocktail, Brandy	\$11
<b>Spanish Caffè</b> Brandy, Tia Maria	\$11
<b>Italian Caffè</b> Brandy, Amaretto	\$11
Sortilège Caffè	\$11

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

