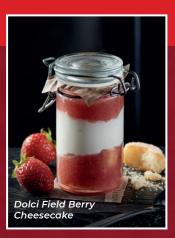
PACINI DESSERT MENU









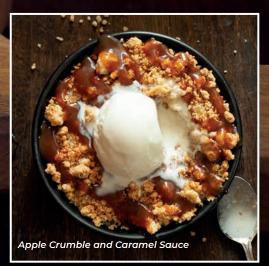








Caramel and Cream Cheese Cassata



\$12

\$13

\$5²⁵

Solo fruit

DESSERTS

Apple Crumble and Caramel Sauce

Served with ice cream

Caramel and Cream Cheese Cassata

Cream cheese, maple cream, amaretto syrup and pistachios

Chocolate Delight \$13

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

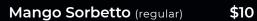
Dolci \$5²⁵ Brownies. Choco-caramel For two \$10

Cheesecake, Field Berry Cheesecake, Lemon Pie, Maple Bread Pudding, Tiramisu

Mango Sorbetto (Sealed container)



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



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.

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*
*Caffeine free

CAFFÈ



Caffè latte
Cup \$6
Bowl \$7

Cappuccino \$6
Espresso \$4
Double \$5

Espresso Macchiato \$5

DIGESTIVO (1 0Z)

\$5

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 Brandy, Tia Maria	\$13
Italian Caffè Brandy, Amaretto	\$13
Sortilège Caffè Maple Cream, Brandy	\$13

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



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