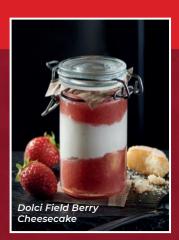
PACINI DESSERT MENU

















Maple Cassata



DESSERTS

Apple Crumble \$10 and Caramel Sauce

Served with ice cream

Chocolate Delight

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

Maple Cassata \$12⁷⁵

Cream cheese, maple cream, amaretto syrup and pistachios

Dolci \$4²⁵

Brownies, Choco-caramel 2 for \$8 Cheesecake, Field Berry Cheesecake, Lemon Pie, Maple Bread Pudding, Tiramisu

Ask your server for available varieties.

Mango Sorbetto (Sealed container)



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

Solo fruit

\$425

\$11

Mango Sorbetto (regular) \$8

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.

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

TEAS AND HERBAL TEAS

Chamomile Citrus* \$4

Organic Sencha Green Tea \$4

Indian Black Tea \$4

Organic Earl Grev \$4

*Caffeine free

MAGIC INFUSIONS

(Served hot or cold)



Energizing Ginger* \$4

Fresh Mint*

*Caffeine free



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

CAFFÈ



Caffè latte
Cup Bowl \$5.50
Bowl \$6.50

Cappuccino \$5

Espresso \$3.75
Double \$4.75

Espresso Macchiato \$4

DIGESTIVO (1 OZ)

\$4

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

CAFFÈ ALCOLICO

Brasilian Caffè \$12
Brandy, Tia Maria, Grand Marnier

Scottish Caramel Caffè \$12

Dr. McGillicuddy's Butterscotch
Spirit-based cocktail. Brandy



Spanish Caffè Brandy, Tia Maria	\$12
Italian Caffè Brandy, Amaretto Miele	\$12
Sortilège Caffè Maple Cream, Brandy	\$12

