



"TOPS IN VIEW AND SEAFOOD TOO"

DESSERTS \$8.75

Nonna Rose's Famous House Made Cannoli

House Made Crème Brulee, Fresh Seasonal Berries

Tiramisu, Espresso Coffee Cream Sauce

Fresh Seasonal Berries

Chocolate Cake, Pistachio Cream Sauce

Raspberry Cheese Cake, Berry Sauce

An Assortment of Italian Cookies by Victoria Pastry

Seasonal Sorbet or Vanilla Gelato by Double Rainbow

Alioto's Dessert Sampler \$11.50 Small Crème Brulee, Small Cannoli,
Seasonal Sorbet or Ice Cream and Small Marinated Seasonal Fruit

Traditional Sicilian Dessert Pairing \$18 An Assortment of Italian
Cookies paired with Capezzana DOC Vin Santo Riserva 2007 20z

SPECIALTY COFFEES Café Latte, Café Mocha, Cappuccino \$5.95

Espresso, Café Americano \$5.50 by Graffeo Coffee Roasting c 1935,

House Coffee \$3.75 by Illy

Alioto's suggested after dinner drinks:

Irish Coffee, Jameson Whiskey, Ily Coffee, Whipped Cream \$11.75

Amaretto Disaronno \$10.75 or with Ily Coffee \$11.75

Luxardo Lemoncello \$11.00

Christian Bros. Brandy \$10.75

Sambuca Romana \$11.00 or with Espresso \$12.00

Ports and Sherries

Ficklin Tinta Port, Old Vine, California \$8.00

Quady Starboard Port, California, Batch 88 \$8.00

Dry Sack Sherry, Spain \$8.50

Harvey's Bristol Cream Sherry, Spain \$8.50

Cockburn, 20 Year Old Tawny Porto, Portugal \$15.00

Warres, 2003, Late Bottled Vintage, Porto, Portugal \$17.00

Dow's, 1985 Porto, Portugal \$18.00

Grahams, 1970 Porto, Portugal \$49.00

Grappa, Nardini, Riserva \$17

Grappa, il Moscato di Nonino \$19

Grappa, Jacopo Poli, Moscato \$24

Dessert Wine:

Moscato D'Asti, Marcarini, Italy glass \$9.00, bottle \$36