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<b>Zuccotto</b>	<b>\$8.95</b>
Il Mercato's signature dessert. Alternating layers of genoise, straticiatelle, chocolate mousse, covered in chocolate ganache	
<b>Double Lemon Flan</b>	<b>\$8.95</b>
Shortbread crusted zesty lemon tart with torched Italian meringue	
<b>Tia Maria Coffee Toffee Crunch</b>	<b>\$8.95</b>
Chocolate and vanilla genoise splashed with Tia Maria, covered with chantilly cream accented with chocolate and toffee, garnished with chocolate covered espresso beans	
<b>Fresh Fruit Cheesecake</b>	<b>\$8.95</b>
New York style cheesecake topped with fresh berries and fruit	
<b>Pistachio Almond Cake</b>	<b>\$8.95</b>
A rich, moist cake baked with almonds and pistachios, with a warm rum caramel sauce	
<b>Triple Chocolate Cheesecake</b>	<b>\$8.95</b>
Milk, dark and bittersweet chocolate cheesecake, with chocolate crust	
<b>Coconut Lemon Chiffon Cake</b>	<b>\$8.95</b>
Coconut chiffon layered with lemon pastry cream, topped with Italian meringue and toasted coconut	
<b>Caramel Praline Cheesecake</b>	<b>\$8.95</b>
Caramel cheesecake with homemade praline and cookie crumb crust	
<b>Fruit Tarts</b>	<b>\$6.95</b>
A selection of fresh berry and fruit tarts	
<b>Orange Ricotta Cheesecake</b>	<b>\$8.95</b>
Italian ricotta cheesecake spiked with orange, served with caramel sauce and infused oranges	
<b>Frangipane-Ripple Chocolate Pound Cake</b>	<b>\$8.95</b>
Chocolate pound cake rippled with a sweet almond filling, served with a scoop of vanilla Gelato a Mano, drizzled with handmade chocolate sauce	

**MAURIZIO'S EVER-CHANGING SELECTION OF HANDMADE ICE CREAMS AND SHERBETS**

<b>Gelati a Mano</b>	per scoop <b>\$3</b>
<b>Sorbetti a Mano</b>	per scoop <b>\$3</b>

We invite you to visit our show case to experience our new creations.

◆◆◆◆ DIGESTIVI (1oz) ◆◆◆◆

<b>Courvoisier</b>	<b>\$6</b>
<b>Remy Martin</b>	<b>\$7</b>
<b>St. Remy VSOP</b>	<b>\$6</b>
<b>Grappa</b>	<b>\$8</b>

◆◆◆◆ VINI DI PORTO (2oz) ◆◆◆◆

<b>Dow's 7 Year Old</b>	<b>\$7</b>
<b>Taylor's Fladgate 10 Year Old Tawny</b>	<b>\$9</b>

◆◆◆◆ CAFFÈ SPECIALI (1.25 oz) ◆◆◆◆

<b>Il Mercato</b>	<b>\$9</b>
Tia Maria, Frangelico, Brandy, whipped cream, hazelnuts	
<b>Amarula</b>	<b>\$9</b>
Amarula Fruit Cream, Cognac, whipped cream	
<b>Arancia</b>	<b>\$9</b>
Drambuie, Grand Marnier, Cointreau, whipped cream	
<b>Biscotto</b>	<b>\$9</b>
Disaronno Amaretto, Frangelico, whipped cream, mini biscotti	
<b>Casanova</b>	<b>\$9</b>
Disaronno Amaretto, Baileys Irish Cream, Frangelico, whipped cream	
<b>Spagnolo</b>	<b>\$9</b>
Tia Maria, Brandy, whipped cream	
<b>Irlandese</b>	<b>\$9</b>
Irish Whiskey, Irish Mist, whipped cream	
<b>Menta</b>	<b>\$9</b>
Peppermint Schnapps, Baileys Irish Cream, hot chocolate, whipped cream, chocolate shavings	
<b>Mandorla</b>	<b>\$9</b>
Disaronno Amaretto, Crème de Cacao, brandy, whipped cream, toasted almonds	
<b>Sorriso</b>	<b>\$9</b>
Baileys Irish Cream, Frangelico, Tia Maria, whipped cream	

◆◆◆◆ CAFFÈ E TÈ ◆◆◆◆

<b>Caffè della Casa</b>	<b>\$2.50</b>
Fresh brewed 100% Colombian coffee	
<b>Espresso</b>	<b>\$2.75</b>
Caffeinated or decaffeinated	
<b>Cappuccino</b>	<b>\$3.50</b>
Equal parts espresso, steamed milk and foam	
<b>Caffè Latte</b>	<b>\$4</b>
Espresso, steamed milk	
<b>Caffè Macchiato</b>	<b>\$3.50</b>
Espresso stained with milk foam	
<b>Caffè Americano</b>	<b>\$2.75</b>
Espresso brewed long	
<b>Espresso con Panna</b>	<b>\$3.50</b>
Espresso, whipped cream	
<b>Affogato al Caffè</b>	<b>\$9</b>
Espresso, scoop of vanilla Gelato a Mano, splash of liqueur	
<b>Caffè Correto</b>	<b>\$5</b>
Espresso 'corrected' with a splash of Grappa	
<b>Ciocolata Calda</b>	<b>\$4</b>
Chocolate syrup, steamed milk	
<b>Tè</b>	<b>\$3</b>
Red Rose Orange Pekoe, Apple Cinnamon, Chamomile, Earl Grey, English Breakfast, Green, Lemon, Peppermint, Pomegranate & Cranberry, Raspberry & Red Currant, Ruby Chai	