

ristorante
Serena
AFTER DINNER

COFFEES

COFFEE CREAM \$9

Espresso, Bailey's, Rum Chata,
Amaretto, Whipped hot milk,
Chocolate syrup for topping

HOT IRISH COFFEE \$9

Irish whiskey, Hot coffee,
Whipped cream for topping
Dash of cream de mint for topping

RICH COFFEE \$9

Brandy, Coffee liqueur,
Cream de cacao, Hot coffee
Whipped cream for topping

ESPRESSO \$4 • AMERICANO \$4 • CAPPUCINO \$6

COCKTAILS

ESPRESSO MARTINI \$15

Vodka, Frangelico, Baileys,
Kahlua, Espresso, Coffee beans

SPICED COFFEE \$14

Rum Chata, Spiced Rum,
Espresso, Grated Cinnamon

ICED MOCHA COFFEE \$15

Kahlua, Chocolate liqueur,
Butterscotch liqueur, Espresso,
Whipping cream, Chocolate syrup

CORDIALS

APEROL

MONTENEGRO

Bailey's

CAMPARI

AVERNA

KAHLUA

COINTREAU

AMARO

TIA MARIA

LIMONCELLO

GRAPPA

FRANGELICO

CHAMBORD

COGNAC

SAMBUCA ROMANA

GRAND MARNIER

PORT

AMARETTO DI SARONNO

ristorante
Serena

HOMEMADE DESSERTS

TIRAMISU \$12

Coffee-soaked Lady Fingers,
Mascarpone cream, cocoa powder

FLOURLESS CHOCOLATE TORTE \$12

Served with vanilla ice cream,
chocolate sauce, whipped cream

LIMONCELLO MASCARPONE CAKE \$12

Light and fluffy sponge cake soaked with Limoncello
& layers of Mascarpone cream, served
with fresh berries & berries coulis

CREME BRULEE \$12

Vanilla bean custard topped with
burnt caramelized sugar, served with fresh
berries & whipped cream

PROFITEROLE \$12

Choux pastry, vanilla gelato
Served over warm chocolate sauce

PANNACOTTA \$12

Season flavored cooked custard, Served
with berries coulis & whipped cream

CANNOLI \$8

Fried pastry dough, filled with
a sweet & creamy ricotta