

SCOTCH

Glenlivet / 12yr	\$10
Glenmorangie / 10yr	\$15
Glenfiddich / 12yr	\$10
Glenfiddich / 15yr	\$14
Balvenic / 12yr	\$16
Dalwhinnie / 15yr	\$16
Oban / 14yr	\$18
Lagavulin / 16yr	\$20
Johnnie Walker Red	\$8
Johnnie Walker Black	\$10
Johnnie Walker Blue	\$40

GOGNAC

VS	\$10
VSOP	\$15
XO	\$35
Louis XIII	\$265
Armagnac	\$10
V.E.P. Chartreuse	\$22
Azul Tequilla	\$28
Patron Burdeos	\$50

AMARO

Averna	\$8
Montenegro	\$9
Nonino	\$14
Fernet	\$12
Capo	\$10

GRAPPA

Moscato	\$10
Poli	\$14
Berta	\$16
Sassicaia	\$40

DESSERT

Icewine	\$18
Vin Santo	\$12
Recioto	\$12
Sauternes	\$18
Port LBV	\$7
Port 10yr	\$12
Port 20yr	\$22

DESSERTS

ARTISANAL CHEESE PLATE \$24

Selections from our cellared cheese cabinet combined with sweet preserves and crostini

TIRAMISU \$12

Lady finger cookies soaked in Espresso, with mascarpone cream cheese

CHEESE CAKE \$12

Traditional non-bake with choice of toppings : strawberry or cherry

GELATO ITALIANO \$10

Assorted flavours combined with fresh seasonal toppings

VANILLA BEAN CREME BRULEE \$10.75

Vanilla infused custard with caramelized sugar crust

CREATION OF THE DAY \$13.50

A different daily offering

CHOCOLATE HOT FUDGE CAKE \$12

Chocolate sponge cake layered with vanilla ice cream and topped with hot fudge sauce

TARTUFO AFFOCATO \$12

Formed Italian ice cream, drowned in Chambord Liqueur, berries and fresh whipped cream

SPECIALTY COFFEES

B52 · Spanish · Italian · Irish

Monticristo · Blueberry Tea

\$13.95

Coffee or Tea \$2.95 Espresso \$3.85

Cappucino \$5.65 Latte \$5.65

TAKE CASA MIA HOME WITH YOU

Truffled Salt (100g)
\$30

White Truffle Oil (55ml)
\$35

Black Truffle Oil (55ml)
\$30

Truffles/Mushroom Paste (55ml)
\$30

Dwarf Truffle Peaches (55ml)
\$30

Truffle Honey (55ml)
\$30

Casa Mia Gift Certificates
\$50, \$100 & \$200

