



## Coffee Selections

### Arturo's Special Cappuccino

Kahlua, Grand Marnier and Baileys Irish Cream with Cappuccino.  
\$ 9.95

### Nutty Irish

Frangelico and Baileys Irish Cream with your choice of Cappuccino, Coffee or Espresso.  
\$ 8.95

### Almond Joy

Amaretto, Malibu Coconut Rum, and chocolate syrup, with your choice of Cappuccino, Coffee or Espresso.  
\$ 8.95

### Café DiSaronno

Amaretto DiSaronno, Godiva Chocolate Liqueur and Grand Marnier with your choice of Cappuccino, Coffee or Espresso  
\$9.95

### Coffee

Regular or Decaffeinated  
\$ 1.95

### Cappuccino

Regular or Decaffeinated  
\$ 4.75

### Espresso

Regular or Decaffeinated  
\$ 2.95

## Single Malt Scotches (2oz pour)

Balvenie 12	\$ 9.50
Glenfiddich 12	\$ 9.25
Glenfiddich 15	\$14.25
Glenfiddich 18	\$18.25
Glenlivet 12	\$ 8.75
Glenmorrangie 10	\$12.75
Glenmorrangie 12,Portwood Aged	\$15.00
MaCallan 12	\$11.75
MaCallan 18	\$29.75

## Specialty Blends & American

### Whiskies (2oz pour)

Johnnie Walker Gold	\$12.75
Johnnie Walker Blue	\$45.00
Jack Daniels Single Barrel	\$ 7.50
Knob Creek 9 Year Old 100 Proof	\$ 8.00
Woodford Reserve	\$ 8.50

### Cognacs (2oz pour)

Courvoisier V.S.O.P.	\$11.75
Hennessey V.S.	\$ 9.00
Remy Martin V.S.O.P.	\$13.75

### Sherry (2oz pour)

Harvey's Bristol Cream	\$ 6.50
Dry Sack Solera	\$ 7.25

### Ports (3oz pour)

Fonseca Bin 27	\$ 7.50
Fonseca LBV	\$9.25
Graham's Six Grapes	\$ 7.25
Noval Tawny	\$ 8.00
Taylor Fladgate 10 Yr Tawny	\$10.50
Taylor Fladgate 30 Yr Tawny	\$40.00
Maduro, Australia	\$13.25
Warre's 1985	\$24.25
Warre's 1977	\$32.25

### Grappas (3oz pour)

Candolini Grappa di Ruta	\$10.50
Grappa di Amarone, Alexander	\$13.25
Grappa di Brunello Di Montalcino, Banfi	\$15.75



## Arturo's Desserts

<b>Cannoli</b> ... a real New York treat The Classic Italian Pastry, a crisp deep-fried crepe overflowing with sweet Ricotta Cheese & Chocolate Chips.	<b>\$ 6.75</b>
<b>Arturo's Key Lime Pie</b> Chef Arturo's favorite, quoted as "The Best on Marco". Smooth as silk and icily refreshing, topped with Whipped Cream.	<b>\$ 6.75</b>
<b>New York Style Cheesecake</b> Laced with Amaretto and packed with Lemon & Vanilla. Michael's favorite, and an absolute must try.	<b>\$ 6.95</b>
<b>Tiramisu</b> Italian for "Lift Me Gently". The new classic, delicate ladyfingers drenched in Espresso and layered with Marscapone cheese, topped with Shaved Chocolate.	<b>\$ 6.95</b>
<b>Chocolate Lava Cake</b> Judy's new favorite Devil's Food Cake, with a molten chocolate center.	<b>\$ 7.75</b>
<b>With Vanilla Ice Cream</b>	<b>\$ 8.50</b>
<b>Tartuffo</b> An elegant globe of Heavenly Ice Cream in a rich Chocolate syrup. Ask your server for tonight's flavors.	<b>\$ 6.95</b>
<b>Spumoni</b> An old favorite. Cherry, Chocolate and Pistachio swirled ice cream drizzled with hot chocolate sauce.	<b>\$ 5.95</b>
<b>Classic Vanilla</b> An even older favorite	<b>\$ 4.75</b>
<b>Crème Brulee</b>	<b>\$ 6.95</b>

## After Dinner Wines

<b>Moscato d' Asti, Marco Negri, Piedmont, D.O.C.G.</b> <i>Partners with cream pastries, fruit desserts, even ice cream.</i>	<b>\$ 6.75/3 oz. glass</b>
<b>Selak's Ice Wine, New Zealand</b> <i>An incredible, luscious blend of Riesling and Gewürztraminer, with pineapple nectar notes that match heavenly with Cheesecake.</i>	<b>\$ 7.50/3 oz. glass    \$29.00/375 ml</b>
<b>Brachetto d'Acqui, "Rosa Regale" Castello Banfi, Tuscany D.O.C.G.</b>	<b>\$20.00/375ml</b>