

desserts

warm apple pie \$5.29
baked with brown sugar and cinnamon, topped with vanilla bean ice cream

chocolate-lined cannoli \$4.59
sweet cream filled pastry shell lined with chocolate and garnished with orange peel

espresso soufflé sundae \$6.29
individual chocolate cake, with a rich molten chocolate center, served warm with two scoops of espresso ice cream, topped with whipped cream and crushed chocolate covered espresso beans

tiramisu \$5.29
layers of espresso drenched lady fingers and mascarpone cream garnished with cocoa powder dusted whip cream

double chocolate brownie sundae \$5.49
warm double chocolate brownie with vanilla bean ice cream, cocoa dusted whip cream, chocolate sauce and a cherry on top

hazelnut tartufo \$4.99
classic tartufo with zabaglione cream center, covered with chocolate gelato and caramelized hazelnuts, topped with cocoa powder

original cheesecake \$5.29
cheesecake with graham cracker crust, covered with a sour cream and vanilla topping, garnished with whipped cream

pie-tanza ice cream sundae \$ 5.29
three scoops of vanilla bean ice cream in a giant frozen mug with caramel and chocolate sauces, cocoa dusted whip cream and a cherry on top

carrot cake \$5.29
three layers of moist cake with shredded carrots, chopped pecans, and crushed pineapple finished with cream cheese icing and garnished with pecans and whipped cream

spumoni \$3.49
two heaping scoops of a trio of flavors: pistachio, cherry and bittersweet chocolate

ice cream ~ vanilla bean and espresso \$3.49
two heaping scoops of Great Falls ice cream

double chocolate brownie \$3.69
warm double chocolate brownie with cocoa dusted whip cream

kid's sundae \$1.99
a single scoop of vanilla bean ice cream topped with chocolate sauce, whipped cream and a cherry

coffee beverages

espresso \$2.49

cappuccino \$2.99

Tazo hot tea \$1.59

café latte \$3.49

café mocha \$3.49

white raspberry chocolate mocha \$3.99

- add a shot of flavored syrup .25
- raspberry hazelnut, vanilla, caramel

beverages

draft beer

Miller Lite	\$3.50
Sam Adams	\$4.50

bottled beer

Amstel Light	\$4.50
Corona	\$4.50
Heineken	\$4.50
Newcastle Brown Ale	\$4.50
Sierra Nevada Pale Ale	\$4.50
Moretti	\$4.75
Peroni	\$4.75
Haake Beck, N.A.	\$4.50

house wine

chardonnay • pinot grigio • cabernet sauvignon • merlot • montepulciano • chianti glass	\$5.50
half carafe	\$10.00
full carafe	\$20.00

half bottles

to expedite service all wine sold by the bottle will be opened at the service bar

Robert Mondavi Private Selection Pinot Grigio	\$14.00
fruit forward with pear, citrus, and tropical fruit flavors. crisp acidity	

Ruffino Chianti	\$16.00
dry and medium-bodied, with cherry fruit flavor, refreshing acidity, and medium tannin	

Clos Du Bois Chardonnay	\$16.00
ripe fruity flavors of pear, crisp green apple, vanilla, and toasty caramel	

full bottles

Beringer White Zinfandel	\$21.00
light, zesty, and fruity with a refreshing touch of sweetness	

Campanile Pinot Grigio	\$22.00
dry wine with hints of green apples and citrus fruits and earthy aromas	

Citra Montepulciano	\$21.00
smooth, rich, and well balanced with concentrated berry flavors	

Banfi Bellagio Chianti	\$26.00
well balanced and dry with a fruity palate	

Centine	\$26.00
Sangiovese-Cabernet Sauvignon-Merlot blend with nuances of fresh red berries and soft tannins	

