# ~ Desserts ~

**Profiteroles** 14.00
Filled with ice-cream, smothered with chocolate ganache

**Torta Caprese** 14.00
Traditional moist chocolate & almond cake from Capri

**Laluna Sorbet** 14.00
Blended fresh fruit of the day, vodka & Italian sparkling wine

**Spice Island Créme Brulee** 14.00
Classic créme brulee flavoured with local spices & rum

**Cantuccini con Vin Santo** 14.00
Italian almond biscuits served with dessert wine

**Tiramisu** 14.00
to pull you up, a classic Italian coffee flavored dessert

**Panna Cotta** 14.00
a softly set pudding with cream

**Ice Cream** 9.00
Assorted flavours

# ~ Specialty Coffees ~

**Laluna Frozen Cappuccino** 14.00
Tia Maria, Grappa, Cappuccino, cream, Ice & whipped cream

**Italian Coffee** 14.00
Espresso & Grappa, Sure to bring out the Italian in you

**Hot Nutty Irishman** 14.00
Baileys & Frangelico, Coffee, Whipped Cream

**Caribbean Coffee** 14.00
Dark Rum, Tia Maria, Coffee & Whipped cream

# ~ Italian Digestivo ~

**Grappa** 12.00
Made from the grape pomace left after the wine making process

**Amaro Del Capo** 12.00
The milder Italian version of Jagermeister used as a digestive

**Liquore Strega** 12.00
An artisanal herbal liqueur from the south of Italy

**Limoncello** 12.00
Liqueur made from steeping whole lemons in alcohol

**Fernet Branca** 12.00
made from an assortment of forty herbs

*Prices in usd and exclusive of Tax & Service*