

DRINKS

- Pomegranate Green Tea** - Iced Tea Brewed from Organic Green Tea Leaves, Pomegranates, **2.99**
Hibiscus & Natural Flavors. Unsweetened 16.9 oz bottle.
- Mango Ceylon Tea** - Iced Tea Brewed from Organic Black Tea Leaves, Mangoes And Natural **2.99**
Flavors. Unsweetened 16.9 oz bottle.
- Raspberry Quince Tea** - Iced Tea Brewed from Organic Black Tea Leaves, Raspberries, Quince & ... **2.99**
Natural Flavors. Unsweetened 16.9 oz bottle
- Ginger Peach Decaf Tea** - Iced Tea Brewed from Organic Black Tea Leaves, Ginger, Peach & **2.99**
Natural Flavors. Unsweetened 16.9 oz bottle.
- San Pellegrino** - Imported Sparkling Mineral Water 8 oz. Bottle **1.39**
- Limonata** - San Pellegrino's imported sparkling lemon beverage. 6.5 oz. bottle **1.39**
- Aranciata** - San Pellegrino's imported sparkling orange beverage. 6.5 oz. bottle **1.39**
- FIJI Water** - Natural Artesian Water **1.49**
- Cain's Fresh Brewed Coffee** Free refills with your meal. **1.49**
- Cain's Fresh Brewed Iced Tea** Free refills with your meal. **1.99**
- Pepsi, Diet Pepsi, Mt.Dew, Root beer.** Free refills with your meal. **1.99**
- Dr.Pepper, Cherry limeade, Sierra Mist.** Free refills with your meal. **1.99**

BEERS

- BEERS** - Coors Light, Bud, & Bud Light. Ask your Server about any other selections. **3.25**
- PREMIUM BEERS** - Shiner Bock, Peroni, Samuel Adams Lager, Corona, Michelob Ultra 12 oz. bottles .. **3.75**
- PERONI** - Italy's Number One Beer - Brewed by the same family since 1846. 12 oz. bottle **3.75**

FROM THE BAR

We now have a wide variety of mixed drinks available from our hidden bar. Please place your request with your server. We will give it our best shot.

- Night of Passion** - The perfect blend of Peach Nectar, Gin, Triple Sec, Passion Fruit Juices and a **6.50**
splash of Amaretto di Amore'. Are you ready for a Night of Passion
- Green Hoffa** - A delightful mix of Bacardi Limon Rum, Melon Liqueur and Pineapple Juice. Too many ... **6.50**
of these will put you under.
- Da Godfather** - A surprisingly smooth blend of Crown Royal and Amaretto di Amore'. Once you've **6.50**
tried it, You'll never refuse another.
- Italian Margarita** - Sauza Gold Tequila, Triple Sec and a little Amore' on the side.(Amaretto di **6.50**
Amore' that is.)
- Cosmopolitan** - Vodka, Cranberry Juice and Cointreau. **6.50**
- Long Island Tea** - Vodka, Tequila, Rum, Triple Sec, and a splash of coke. **6.50**
- Italian Sapphire** - Booze and Blue Stuff. What a Gem ! **6.50**
- Wise Guy** - Vodka, Gin, Cranberry juice, Grapefruit juice, and Triple Sec. A couple of these and you'll **6.50**
be amazed how wise you are.
- Amaretto Sour** - Amaretto with Sweet and Sour mix **5.50**

GIUSEPPE'S IS OPEN
THURSDAY - FRIDAY - SATURDAY 11:00 A.M.- 9:00 P.M.

FRANZIA WINES

1/2 Carafe....8.00

Carafe....14.00

Glass....4.50

WHITE WINES

Chardonnay - White Zinfandel - White Catawba

RED WINES

Chillable Red - Chianti - Merlot - Cabernet Sauvignon

GIUSEPPE'S WINES

bin 600 Dry White Giuseppe's	Glass 4.50	22.00
bin 606 Sweet White Giuseppe's	Glass 4.50	18.00
bin 607 White Zinfandel Giuseppe's	Glass 4.50	16.00
bin 604 Dry Red Giuseppe's	Glass 4.50	22.00
bin 603 Sweet Red Giuseppe's	Glass 4.50	18.00

WINE LIST

WHITE WINES

BIN 102 Bolla Chardonnay (Italy) - A rich stylish wine with flavors of citrus fruit, pears, 22.00
pineapple and a hint of vanilla.

BIN 104 Linderman Bin 65 Chardonnay (Australia) - Internationally recognized as 20.00
one of the best value-for-money wines available throughout the world and renowned for its consistency and quality. Often referred to as "sunshine in a bottle."

BIN 101 Kendall Jackson Chardonnay (California) - Layered aromas of green apples, 35.00
honey and vanilla balance flavors of baked apples, lemons, pineapples and mango. A hint of spiced nuts and a suggestion of toasted oak round out the lingering finish.

BIN 704 Francis Coppola Bianco/Pinot Grigio (California) - Vibrant, full of verve 29.00
and perfect for every occasion. Fastidious grape growing, harvesting, and wine making result in a light, crisp wine brimming with fresh fruit flavors that lean towards peach, citrus and melon.

BIN 700 Ruffino Lumina Pinot Grigio (Italy) - On the palate Lumina is tasty and 34.00
harmonious, fragrant and medium-bodied. It is characterized by fruity notes and the aromatic persistence is very long-lived with scents of sage and freshly baked bread.

BIN 105 San Angelo Pinot Grigio (Italy) - An elegant wine of pale-straw color, with an 39.00
intense, fruity aroma, followed by a clean, rich, refreshing taste.

BIN 108 Fontana Candida Frascati (Italy) - A light, tasty wine with a dry, crisp finish that's 23.00
built on a zesty citrus backbone. The grapes for this dry, clean wine are grown in the porous, volcanic soils located in the Frascati commune near Rome. Rich in potassium, this soil produces plump flavorful grapes.

BIN 106 Beringer Reisling (California) - This delicate wine offers a dried apricot, spices, 23.00
lime peel, and lots of citrus rind aromas and flavors. It is dry, but finishes with richness.

BIN 201 Beringer White Zinfandel (California) - The focus of this wine is to highlight the ... 16.00
fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove. This wine has a youthful exuberance that is enjoyable with a variety of dishes.

SPARKLING WINES

BIN 705 Martini & Rossi Asti (Italy) - It's aroma will lure you in like a siren's song, boasting **35.00**
fruity and floral notes. Sparkling on the tongue, the natural sweetness of the grapes comes through with full
flavor and wonderful texture

BIN 701 Mini Martini & Rossi Asti (Italy) **18.00**

RED WINES

BIN 406 Bella Sera Merlot (Italy) - Sleek, with alluring red cherry flavors followed by sweet **18.00**
tannins that fill the mouth, and a grand finale of lingering fruitiness. Classic Merlot cherry bouquet with a
slight menthol aroma.

BIN 405 Ecco Domani Merlot (Italy) - Displays a deep red color tinged with ruby-red **29.00**
reflections. It is soft and lovely in the modern red style, with aromas of well-ripened blackberry fruit. It has
subtle tannins and a long, complex finish characterized by notes of spice and cherry on the palate.

BIN 407 Santa Alicia Reserve Merlot (Chilean) - This wine is a true expression of **20.00**
Chilean fruit with loads of plummy fruity, blackberry and hints of mint and pepper on the nose. Well focused
fruit-driven flavors on the palate complemented by sweet round tannins on the finish.

BIN 303 Bolla Sangiovese Di Romagna (Italy) - Spicy, ripe fruit flavors of raspberry, plum ... **22.00**
and black cherries.

BIN 306 Bolla Valpolicella (Italy) - Brilliant red hue. Cherry, plum and violet aromas. Fresh **22.00**
and clean, this has ripe berry fruit and a clean round finish with tart acidity and light tannins A nice quaffer.

BIN 301 Bolla Amarone Della Valpolicella (Italy) - Made only in exceptional years, **95.00**
Amarone is lustily flavored, intensely concentrated and silky-textured. It is deep garnet, velvety-red in color
with aromas of wild cherry jam, spice and hints of cedar. It delivers rich, dry, black-cherry flavors and a finish
that is long, round and persistent with cacao and spice.

BIN 308 Banfi Brunello di Montalcino (Italy) - Solid and focused, with mineral, blackberry .. **95.00**
and licorice character. Full-bodied and very chunky, with lots of round tannins and a long finish.

BIN 703 Banfi Rosso di Montalcino (Italy) - Gorgeous aromas of violets, cassis and **49.00**
berries with an underlying mineral note. Medium-bodied, with fine tannins and a sweet berry finish. It is deep
ruby-red in color with a dry, round, velvety taste and generous body.

BIN 305 Stracalli Chianti (Italy) - Ruby red, intense and persistent violet notes mingle with **29.00**
cherry. Well-structured with a firm, polished finish.

BIN 702 DaVinci Toscana Chianti Classico (Italy) - Clear purple-red with spicy aromas. **45.00**
An abundance of forward fruit: cherry and plum with violets in the background. Malolactic fermentation gives
this wine a very round, smooth mouthful.

BIN 302 Ruffino Riserva Ducale Chianti Classico (Italy) - Nose opens slowly to **49.00**
reveal cherry, tobacco, leather, and pepper. Smooth, rich texture on the palate, full-bodied, earthy core,
lingering finish of cherry, plum, and herbs .

BIN 309 Ruffino Riserva Ducale Chianti Classico Gold (Italy) - Full bodied, with a **85.00**
generous, fruity core, where the notes of cherries and a small berry fruits intertwine with sensations of
Mediterranean herbs, such as rosemary and thyme, and hints of oak. The alcohol is well-integrated in the
structure and the tannins are impressive, yet round and soft. The aftertaste is very long and reminiscent of
violets, nutmeg, plums and sweet tobacco.

BIN 601 Mirassou Pinot Noir (California) - Displays fresh fruit flavors of pomegranates, **25.00**
cherries and currants with complementing aromas of strawberries, pomegranates and cherries.

BIN 509 Santa Alicia Reserve Cabernet Sauvignon (California) - This wine is full of **19.00**
berry and cherry fruit aromas. It also has a taste profile like the aroma, berries with a lot of sweet cherry. A
nice lingering aftertaste.

BIN 501 Woodbridge Cabernet Sauvignon (California) - This Robert Mondavi wine **19.00**
boasts rich dark fruit, cocoa and spice character, with a hint of oak for complexity.

BIN 512 Liberty School Cabernet Sauvignon (California) - Aromas of ripe red fruit and .. **39.00**
hints of vanilla, followed by similar vibrant red berry flavors. Solid tannins lend excellent structure, while
maintaining a soft approachability. This wine has a ripe full finish.

APPETIZERS

- Crab Cakes** - Absolutely the best crab cake you have ever tasted (outside of the Baltimore Harbor). **10.95**
Blue crab meat and just enough seasoning to hold it together, sautéed in olive oil and served with a luscious Lemon-Basil Sauce.
- Bruschetta** - Italian bread sliced, toasted and topped with a mixture of tomatoes, basil pesto, and extra **5.95**
virgin olive oil.
- Artichoke Spinach Dip (serves 2-4 people)** - A warm blend of rich cheeses, artichoke **6.99**
hearts, and garlic. Served with Italian chips
- Antipasto - Large** - Genoa salami, pepperoni, ham, provolone cheese, sliced black olives, **6.99**
pepperoncini peppers, whole green olives and diced tomatoes on a bed of shredded mixed lettuce with a side of Giuseppe's dressing.
- Antipasto - Small** - Genoa salami, pepperoni, ham, provolone cheese, sliced black olives, **4.99**
pepperoncini peppers, whole green olives and diced tomatoes on a bed of shredded mixed lettuce with a side of Giuseppe's dressing.
- Pesto Pizza (30 minutes minimum)** - A 9" thin crust pizza topped with *Pesto Sauce and **8.89**
Mozzarella cheese. (*Pesto Sauce - olive oil, basil, garlic, parmesan cheese and ground pine nuts.)
- Shrimp Cocktail** - 6 Large Shrimp served over ice with cocktail sauce and lemon slices. **6.99**
- Fresh Tomato and Basil Pizza** - A 9-inch pizza with our homemade dough. Covered with butter **10.95**
and fresh garlic, topped with fresh tomatoes, basil, and just enough mozzarella cheese

SALADS

- Mediterranean Salad** - Fresh chopped greens with diced red onion, yellow and red bell peppers, **7.99**
cucumber, roasted red bell pepper, tomato, a trio of olives, Feta cheese, and Giuseppe's dressing
- Bleu Cheese Wedge** - A baby head of Iceberg lettuce quartered then smothered with tomatoes, **8.99**
homemade bacon bits, Bleu Cheese dressing, and Bleu Cheese crumbles. Garnished with a radish and one boiled egg.
- Garden Salad** - A bowl of our crisp garden salad made with fresh lettuce tossed with Giuseppe's **6.49**
dressing topped with tomatoes, sliced black olives, bacon bits and grated parmesan cheese. 2 bread included.
- Chicken Garden Salad** - Tender, baked chicken breast, blended with our fresh **9.99**
Garden Salad with Giuseppe's dressing. 2 bread included
- Small Side Salad** - One bowl, about half the size of our garden salad. Bread not included. **3.79**
- Loaf of Bread (each)** **.50**

SIDE ORDERS

- Italian Sausage** - 1 Link of our wonderful spicy Italian Sausage **1.89**
- Italian Meatball** - each **.79**
- Garlic Toast** **1.39**
- Pesto Sauce** - A small bowl , great for dipping your bread in. **2.50**
- A Bowl of Sliced Button Mushrooms** - Sautéed in butter. **1.89**
- Portabella Mushrooms** - Sliced and sautéed in butter **6.99**
- Sliced Button Mushrooms** - added to any dish **.89**

WE ACCEPT ALL MAJOR CREDIT CARDS

SPECIALTY DISHES

THESE SPECIALTY DISHES ARE AVAILABLE ANYTIME

YOUR SERVER WILL ENTICE YOU WITH OUR FEATURED DISH EVERYDAY

Osso Bucco - A center cut shank of milk-fed veal browned in olive oil then simmered in a rich stock 29.95
until fork-tender. Served with Mushroom Risotto and sautéed fresh vegetables.

Frutti De Mare (Fruit of the Sea) - An elegant combination of sweet plump shrimp, tender 22.95
scallops, and blue crab in a white wine pasta sauce, served on a bed of spaghetti pasta with a side of
sautéed fresh vegetables.

Shrimp with Pesto - Large sweet shrimp sautéed in olive oil with toasted pine nuts, and chopped 21.95
garlic. Finished with white wine and our rich Pesto Sauce. Served on a bed of spaghetti pasta with a side of
sautéed fresh vegetables.

Pollo Arrabbiato (Angry Chicken) - A boneless, skinless chicken breast sautéed in olive oil 17.95
with crushed red peppers, red bell peppers, red onions, and chopped garlic finished with a roasted red
pepper cream sauce. Served with spaghetti pasta and sautéed fresh vegetables.

Pork with Artichokes - Tender boneless pieces of pork loin, sautéed with artichoke hearts and sun ... 18.95
dried tomatoes in a zesty white wine, lemon, and fresh basil sauce. Served with spaghetti pasta and
sautéed fresh vegetables.

CLASSIC BAKES

AVAILABLE THURSDAY AND FRIDAY BETWEEN 11:00 am and 5:00 pm
Lighter, less filling dishes, baked to perfection. Leaving you satisfied
but not stuffed. Served with a smaller salad and a loaf of bread.

Bolognese Bake - Penne Rigate pasta covered with our traditional meat sauce, mozzarella cheese, 6.39
then baked.

Alfredo Primavera Bake - Penna Rigate pasta piled high with cauliflower, broccoli, carrots, onions, ... 6.39
peas, and green beans covered with a layer of Alfredo sauce, mozzarella cheese and then baked.

Italian Sausage Bake - Penne Rigate pasta tossed with spicy Italian sausage, bell peppers, and 6.39
onions, covered with pasta sauce, mozzarella cheese, then baked.

Artichoke and Sun-dried Tomato Bake - Penne Rigate pasta covered with a spicy sauce of 6.39
sautéed artichoke hearts, sun-dried tomatoes, parsley, crushed red peppers, and garlic. Simmered in a white
wine and chicken stock topped with mozzarella cheese and baked.

SAUCES

Most of our sauces can substituted with any dish (for an additional charge)

Alfredo Sauce - Butter, Cream, Parmesan & Romano Cheeses. Our customers say there's none better.

Cacciatore Sauce - A light sauce of tomatoes, bell peppers, onions, celery, carrots and mushrooms.

Pasta Sauce - Lightly seasoned tomatoes simmered with just enough sautéed onions and carrots for an
amazing flavor.

Meat Sauce - A blend of pork, beef and just the perfect combination of spices simmered into our already
delicious Pasta Sauce.

Pesto Sauce - Basil, Olive Oil, Parmesan Cheese, Garlic & Ground Pine Nuts.(pine nuts cannot be removed)

Garlic Butter Sauce - A blend of Butter & Chopped Garlic sautéed to perfection.

Triesta Sauce - A blend of Pasta, Alfredo, & Pesto Sauces

White Clam Sauce - A blend of Clams, Butter, Garlic, Onions, & White Wine.

MAIN DISHES

All our Main Dishes are served with 1 Side Salad and 2 Bread.

Beef Parmigiana - Tenderized, boneless beef tenderloin, breaded, fried and then baked with mozzarella cheese served with fettuccine noodles. All covered with pasta sauce.(Change sauce - extra charge)	12.99	
Chicken Parmigiana - Boneless, skinless, breast of chicken , breaded, fried and then baked with mozzarella cheese, served with spaghetti noodles. All covered with pasta sauce. (Change sauce - extra charge)	12.99	
Italian Sausage with peppers and onion - An "old Italian recipe"- Grilled spicy Italian Sausage, topped with lighted sautéed onions, bell peppers and garlic. Served with fettuccine noodles, covered with pasta sauce. (Change sauce - extra charge)	..	12.99	
"Oklahoma Veal" Parmigiana - Tenderized, boneless pork tenderloin, breaded, fried and then baked with mozzarella . Served with spaghetti, all covered with pasta sauce.(Change sauce-extra charge)	11.99	
Chicken Cacciatore - Boneless, skinless, breast of chicken, sautéed in olive oil and garlic. Served with fettuccine noodles all covered with a light sauce of tomatoes, bell peppers, onions, celery, carrots and mushrooms. (Change sauce - extra charge)	11.99	Lite Portion
Pesto Spaghetti - Imported Italian pasta tossed with * Pesto Sauce- (Basil, olive oil, garlic, (parmesan cheese and pine nuts) (Change sauce - extra charge)	12.49	9.49
Tortellini - Imported cheese filled pasta covered with rich pasta sauce. (Change sauce - extra charge)	12.59	9.49
Cheese Ravioli - Pasta pillows filled with cheese and covered with pasta sauce. (Change sauce - extra charge)	10.99	7.99
Beef Ravioli - Pasta pillows filled with seasoned beef and covered pasta sauce. (Change sauce - extra charge)	...	10.99	7.99
Chicken Ravioli - Pasta pillows filled with a BLEND OF MILD SPICES, RICOTTA CHEESE AND GROUND CHICKEN. (Change sauce - extra charge)	12.99	9.99
Spaghetti - Imported Italian pasta covered with rich pasta sauce. (Change sauce - extra charge)	9.49	7.79
Italian Meatballs	each79
Spaghetti with Meat Sauce - Imported Italian pasta, covered with rich meat sauce. (Change sauce - extra charge)	10.49	8.79
Eggplant Parmigiana - Eggplant sliced, breaded, fried, then layered with mozzarella, parmesan and Romano cheeses, baked and covered with pasta sauce and then served with a side of fettuccine Alfredo.(Change sauce - extra charge)	14.49	10.99
Manicotti - Three large pasta tubes (Lite portion -2 tubes) filled with ricotta cheese, covered with pasta sauce.(Change sauce - extra charge)	...	10.99	8.99
Seafood Ravioli - Pasta pillows filled with a blend of cheese, ground shrimp and crab meat, covered with Alfredo sauce.(Change sauce - extra charge)	15.99	12.99
White Clam Sauce Tossed with Fettuccine Noodles - Imported Italian pasta, tossed in our homemade white clam sauce. (Change sauce - extra charge)	...	11.99	8.99
Garlic Shrimp - 6 Shrimp sautéed in butter and garlic. Served over imported spaghetti. (Change sauce - extra charge) (Lite portion 3 shrimp)	13.99	11.99

LASAGNAS

Seafood Lasagna - Layers of spinach pasta and a blend of cheeses, shrimp, crab meat, Pacific white fish, mushrooms and onions. Topped with Alfredo sauce.(Change sauce - extra charge)	14.99	11.99
Lasagna " Di Giovanni Style " - Fresh baked traditional lasagna made with our pasta sauce and Italian sausage. You'll love it. (Change sauce - extra charge)	12.99	9.99
Vegetable Lasagna - Layers of spinach pasta and a creamy blend of cheeses, broccoli, cauliflower, carrots, peas, mushrooms, zucchini, onions and green beans. Topped with Alfredo sauce.	12.49	9.49

ALFREDO

Lite
Portion

Tortellini with Alfredo Sauce - Imported cheese filled pasta covered with our Alfredo Sauce. (Change sauce - extra charge) ...	14.59	11.59
Chicken Alfredo - Diced baked chicken breast tossed with our delicious Alfredo sauce and imported fettuccine pasta	14.99	11.99
Crab & White Fish Alfredo - A blend of crab meat & Pacific White Fish tossed with our delicious Alfredo sauce and imported fettuccine pasta. (Change sauce - extra charge)	14.49	12.99
Shrimp Alfredo - Shrimp tossed with our delicious Alfredo sauce and imported fettuccine pasta. (Change sauce - extra charge)	15.49	12.99
Fettuccine Alfredo - Imported fettuccine pasta tossed with our made-to-order butter, cream, parmesan and Romano cheese sauce. (Change sauce - extra charge)	11.99	8.99
Fettuccine Half & Half - A mixture of traditional fettuccine & spinach fettuccine covered with half pasta sauce and half Alfredo sauce.(Change sauce - extra charge)	9.99	7.99
Straw & Hay - A mixture of traditional fettuccine & spinach fettuccine, ham, mushrooms and peas all tossed in our rich Alfredo sauce.(Change sauce - extra charge)	12.99	9.99

BAMBINOS

Children's plates include a choice of tea or a fountain drink. (dine-in only)

Kid's Spaghettini (meat sauce or pasta sauce)	4.99
Kid's Beef Ravioli (meat sauce or pasta sauce)	4.99
Kid's Cheese Ravioli (meat sauce or pasta sauce)	4.99
Kid's Lasagna	5.49
Kid's Fettuccine Alfredo	4.99
Kid's Pizza - Price includes cheese & one topping (add toppings .40 each)	4.99

SANDWICHES

ITALIAN SAUSAGE "WEDGE" - Grilled Spicy Italian Sausage topped with sautéed onions and bell peppers served on Italian bread with Mozzarella cheese. ..	8.99
MEATBALL " WEDGE" - Italian seasoned meatballs simmered in our pasta sauce served on Italian bread with Mozzarella cheese.	7.99
SUBMARINE SANDWICH - A delicious combination of Genoa salami, ham, pepperoni, provolone & mozzarella cheeses topped with lettuce, diced tomato, sliced black olives & Giuseppe's dressing. pepperoncini peppers on the side.	7.99

PIZZA

	SMALL 9"	MED 13"	LARGE 15"	EX-LG 16"
CHEESE PIZZA	6.99	10.99	12.99	15.99
SINGLE TOPPING PIZZA	7.68	11.99	14.49	17.74
EACH ADDITIONAL TOPPING69	1.00	1.50	1.75
EXTRA CHEESE	1.00	2.00	3.00	3.75
SUPREME PIZZA	10.51	15.99	18.99	21.99

SUPREME PIZZA INCLUDES - - Beef, Italian Sausage, Canadian Bacon, Pepperoni, Black Olives, Onions and Mushrooms. (Jalapeños only upon request)

CHOICE OF TOPPINGS - Italian sausage, Pepperoni, Canadian Bacon, Beef, Bell Peppers, Onions, Black Olives, Mushrooms, Jalapeños, Pineapple, Garlic, tomato

AFTER DINNER DRINKS

When you think your wonderful meal is complete and you're enjoying a cup of Cain's coffee, don't forget about our delicious desserts and a shot of Bailey's Irish Crème or Amaretto di Amore' for your coffee to truly complete your dining experience.

Flaming Italian Mocha - Coffee, Bacardi 151, Bailey's Irish Crème, chocolate syrup, cinnamon, and ...	8.50
sugar. Your server will mix this drink table side. Flames included for free. This is some hot stuff!	
Bailey's Irish Crème - A shot of Bailey's Irish Crème served with your coffee, Cappuccino or Espresso.	5.00
Amaretto di Amore' - A shot of Amaretto di Amore' served with your coffee, Cappuccino or Espresso.	5.00
Sambucca	5.50
Cappuccino - Espresso Steamed with cream (5.5oz.)	2.49
Espresso - A rich classic Italian flavor (2 oz)	1.99
Caffe Latte - (8.5 oz.)	3.49
Cain's Fresh Brewed Coffee	1.49

DESSERTS

Tiramisu - Mascarpone and Marsala flirting with pillows of Kahlua'd cake. This" pick me up" won't let you down	4.99
Snicker Pie - Large chunks of Snicker bars. fudge brownie, caramel, peanuts and a tart cream cheese filling.	4.99
New York Cheesecake - Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile. Topped with cherries and whipped cream.	4.49
Kentucky Pie - A warm chocolate chip cookie bred with our Georgia Pecan Pie. Served warm with whipped topping.	4.99
Bourbon Street Pecan - Toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon. Served with whipped topping.	4.99
Reese's Peanut Butter Pie - The popular candy bar in a pie ! Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups.	4.99
Spumoni - "Italian ice cream" chocolate, cherry, & pistachio all in one.	1.99
Vanilla Ice Cream	1.99

Every week we feature a different dessert - Carrot cake - Carnegie Deli Cheesecake with homemade raspberry sauce - Chocolate cake Come on by a see what's featured tonight.