

Max Amore

ristorante



DOLCI

TIRAMISU CLASSICO

Rum and espresso soaked ladyfingers, layered with mascarpone 8

FLOURLESS CHOCOLATE CAKE **GF**

White chocolate swirl, chocolate sauce, raspberry coulis, fresh whipped cream 9

CANNOLI

Ricotta cream, semi-sweet chocolate chips, peach coulis, fresh peaches and blueberries 8

CLASSIC CRÈMA BRUCIATA **GF**

Traditional Italian baked custard 7

SEASONAL FRUIT CRISP **GF**

Oat crumble, vanilla gelato 8

WARM BREAD PUDDING

Candied pears, caramel, fresh whipped cream 8

AFFOGATO

Vanilla gelato, hot espresso, lemon biscotti 7

BACI BALL **GF**

Hazelnut and chocolate covered gelato, crème anglaise 8

ASSORTED GELATO & SORBETO

Vanilla tuile 2/6

ASSORTED BISCOTTI 1.50/6

Pastry Chef ~ Emily Alfeld

CAFÉ E TEA

MAX'S DARK ROAST 3

IZZY'S BLEND DECAFFEINATED 3

CAPPUCINO 5

LAVAZZA ESPRESSO

Available in regular or decaf 4

ESPRESSO DOPPIO

A double shot 5

MACCHIATO

Espresso with a dollop of froth 4

ESPRESSO CORRETTO

Espresso with a splash of grappa 5

LATTE

Espresso and steamed milk, topped with froth 5

HARNEY & SONS TEAS 3

CAPPUCCINO E LIQUOR

6.50

TUSCAN DREAM

Sambuca and white crème de menthe

MAX O'MORE

Bailey's Irish Cream

MAX A CINO

Tuaca and Tia Maria

BAIGE A BETINA

Raspberry liqueur and white crème de cacao

BELLA CINO

Frangelico and triple sec

MAX A MOCHA

Kahlua and dark crème de cacao

TORRONE

Amaretto and brandy