

AMERICANA DINER

DESSERT MENU

COFFEE AND CAPPUCCINO BAR

Espresso – a single shot of dark roast extracted by steam	1.75
Double Espresso – a double shot of dark roast extracted by steam	3
Cappuccino - a shot of espresso with equal parts of steamed and foamed milk	3
Café Latte - double shot of espresso with hot milk topped with foamed milk	3
Café Viennese - single cappuccino topped with whipped cream and cinnamon	3
Mocha Ghirardelli - espresso, chocolate syrup & steamed hot milk with whipped cream	4
Macchiato - double shot of espresso with a dollop of foamed milk on top	3
Irish Coffee – Jameson’s Irish Whiskey, coffee, whipped cream, green crème de menthe	5
Italian Coffee – Amaretto, cappuccino, whipped cream	5
French Coffee – Brandy, Gran Marnier, coffee, whipped cream	6
Sicilian Coffee – Sambuca Romana, double espresso	5
Mexican Coffee – Kahlua, coffee, whipped cream	5
Americana Coffee – Baileys, amaretto, brandy, coffee, whipped cream	6
Mocholata – Godiva Dark, Kahlua, hot cocoa, whipped cream	6

ARTISENAL CHOCOLATES BY DONNA AND COMPANY

Individual pieces= \$1.75, 4 pieces=\$7.00, 6 pieces=\$10.50, 12 pieces= \$21.00

Balsamic
Pistachio Brittle & Sea Salt
Strawberry Mint
Chestnut Nutmeg
Raspberry

Cremino
Espresso Lemon
Olive Oil Sea Salt
Honey Caramel Cranberry

Blood Orange
Balsamic Caramel
Honey Caramel Pecan
Banana Cinnamon
Port Wine Fig

CAKES AND PASTRIES

Brownie Sundae - fudgy chocolate brownie, vanilla ice cream, toasted homemade fluff, chocolate sauce	6
Sticky Toffee Pudding - toffee sauce, vanilla brandy ice cream	6
Peanut Butter Semifreddo - semifreddo, ganache, hot fudge, peanut base, peanut Brittle	7
Greek Yogurt Panna Cotta – fresh berries, honied almonds	5
Cream Puff – light puff pastry filled with custard	1.75
Individual Sugar Free Cheesecake – topped with a fresh strawberry	3.5
Warm Apple Strudel – granny smith apples & cinnamon in a puff pastry, served with caramel sauce	4.5
Napoleon – thin layers of puff pastry and custard	4
Chocolate Velvet Cake – chocolate devil’s food cake, chocolate mousse, rich chocolate ganache	4
Carrot Cake – combination of spices, fruit and nuts with a buttery cream cheese icing	4.5
NY Cheesecake with Seasonal Fruit – graham cracker crust	5.25
German Chocolate Cake –layered chocolate cake filled and topped with a coconut-pecan frosting	4.5
Tiramisu – layers of coffee soaked lady fingers, mascarpone mousse cream & dusted with cocoa powder	4
Rice Pudding – classic New Jersey diner favorite at its best	3.5
Strawberry Short Cake – fresh whipped cream and fresh strawberries	4.5
Peanut Butter Mousse – devil’s food cake layered with rich peanut butter mousse	4.5
Cupcake – white cake with vanilla butter cream, chocolate butter cream or fudge frosting	2.5
7- Layer Cake(slice) - layers of vanilla cake with rich chocolate frosting	3
Freshly Baked Pie(slice) - cherry, blueberry, apple	3.5
Cannoli – filled to order	2.5
Chocolate Covered Cannoli – filled to order	2.75

BREAKFAST PASTRIES

Almond Horn	2.75	Banana Walnut Muffin	1	Fruit Danish	1.5
Apple Turnover	2	Blueberry Muffin	1	Cheese Danish	1.5
Chocolate Horn	2.5	Bran Raisin Muffin	1	Croissants	1.5
Nut Roll	2.5	Corn Muffin	1	Banana Bread Slice	1.5

COOKIES AND BROWNIES

Cherry Pistachio Biscotti	1	Black & White Cookie	1.5	Sugar Cookie	1.25
Chocolate Chunk Biscotti	1	Chocolate Chip Cookie	1.25	Fudge Brownie	2.25
Cinnamon Hazelnut Biscotti	1	Oatmeal Raisin Cookie	1.25		