

Desserts

Tiramisu \$7

Sorci's own Recipe.

Crème Brulee \$6

Made in house topped with a cinnamon sugar coating.

Cannoli \$5

A custard filled crunchy shell topped lightly with chocolate syrup.

Flourless Chocolate Torte \$5

Made in house with an almond topping and served warm and goes great with a scoop of Gelatto. \$3

Panna Cotta \$5

A traditional Italian dessert made by blending thick cream and gelatin to make a delicious chilled custard. Ask server for flavors & toppings.

Gelato \$4

Raspberry - Chocolate - Vanilla - Ask server for Seasonal flavors.

Emerald City Cake Balls \$2.5

Ask server for Flavors

Drinks

Italian Soda \$3

Strawberry, Peach, Raspberry, Cherry, Blackberry, Orange, Vanilla, Coconut, Watermelon. Sugar Free: Vanilla, Hazelnut, Almond and Caramel. Cremosa Add .50

Iced or Hot Tea \$2.5

Fountain Drinks \$2.5

Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Lemonade.

San Pellegrino Sparkling \$2.25

Limonata or Aranciata (orange)

Espresso & Caffè'

12 oz or 16 oz

Latte \$3.5 4.0

Mocha \$4 4.5

Cappuccino \$3.5 4

Americano \$2.5 3

Hot Chocolate \$2.5 3.5

Coffee \$2.25

Iced Latte \$4.5

Breve or Flavors \$5.0

Hazelnut, Almond, Cinnamon, Vanilla, Peppermint, Caramel, Dilettante Dark Mocha, Caramel Sauce.

Beer

On Tap

Manny's Pale Ale \$5

Tangerine Hefeweizen \$5

Local IPA - Ask Server \$5

Bottles

La Rossa, Malt \$4

Birra Moretti, Lager \$4

Stella Artois \$4

Lager or Cidre

Shock Top \$4

Bud Light \$3