

## DESSERT WINES

Select Late Harvest Riesling, Pillitteri, Niagara	\$12	-
Icewine Riesling, Pillitteri, Niagara	\$18	-
Icewine Vidal, Pillitteri, Niagara	\$18	-
Icewine Cabernet Sauvignon, Pillitteri, Niagara	\$18	-
Sparkling Icewine Vidal, Pillitteri, Niagara	-	\$150
Sauternes, France	\$18	\$70
Black Muscat Quady, USA	-	\$55
Passito di Pantelleria, Italy	\$15	\$60
Tre Filer 'Botrytis', Italy	-	\$85
Vin Santo, Italy	\$15	\$60
Recioto Della Valpolicella (750ml), Italy	\$18	\$95
Moscato D'Asti (750ml), Italy	-	\$35
Marsala Vergine 20 Year, Italy	-	\$75
Sherry Oloroso, Portugal	-	\$45
Sherry Amontillado, Portugal	\$7	\$45
Port Late Bottled Vintage, Portugal	\$10	\$60
Port 10 Year Tawny Taylor Fladgate, Portugal	\$15	\$95
Port 20 Year Tawny Taylor Fladgate, Portugal	\$25	\$150

## CORDIALS

Grand Marnier \$8.95	Dalwhinnie \$9.95
Cognac VS \$9.95	Balvenie 16 Years \$9.95
Courvoissier VSOP \$11.50	Lagavulin \$15
Cognac XO \$20	Glenfiddich \$9.95
Remy Martin Louis 13th \$175	Glenmorangie Portwood \$11.95
Johnny Walker Blue \$25.95	Grappa Moscato \$9.50
Calvados \$9.50	Grappa Stravecchia \$9
Armagnac De Montal \$11	Grappa Tiganello \$25
	Grappa Sassicaia \$35

## SPECIALTY COFFEES

B52 · Spanish · Italian · Irish · Monticristo · Blueberry Tea \$11.95  
 Coffe or Tea \$2.50 Espresso \$3.50 Cappucino \$4.45 Latte \$4.45

## DESSERTS

### ARTISANAL CHEESE PLATE \$20

Selections from our cellared cheese cabinet combined with sweet preserves and crostini

*Sommelier's Wine Pairing Suggestion*  
*Select Late Harvest Vidal*

### TIRAMISU \$10

Lady finger cookies soaked in Espresso, with mascarpone cream cheese

*Sommelier's Wine Pairing Suggestion*  
*Select Late Harvest Vidal or Vidal Icewine*

### CHEESE CAKE \$10

Traditional non-bake with choice of toppings : strawberry or cherry

*Sommelier's Wine Pairing Suggestion*  
*Cabernet Sauvignon Icewine*

### GELATO ITALIANO \$9

Assorted flavours combined with fresh seasonal toppings

### VANILLA BEAN CREME BRULEE \$10

Vanilla infused custard with caramelized sugar crust

*Sommelier's Wine Pairing Suggestion*  
*Riesling Icewine*

### CREATION OF THE DAY \$12

A different daily offering

### CHOCOLATE HOT FUDGE CAKE \$11

Chocolate sponge cake layered with vanilla ice cream and topped with hot fudge sauce

### TARTUFO AFFOCATO \$11

Formed Italian ice cream, drowned in Chambord Liqueur, berries and whipped cream

## STRAWBERRY FLAMBE FOR TWO

**EAT. SHARE. LOVE.**

Strawberries with grated black pepper flambeed with Sambuca & served with ice cream. **Only 21.95**

## TAKE CASA MIA HOME WITH YOU

Truffled Salt (100g)  
 \$10

White Truffle Oil (55ml)  
 \$15

Black Truffle Oil (55ml)  
 \$15

Truffles/Mushroom Paste (55ml)  
 \$18

White Truffle Cream (55ml)  
 \$30

Dwarf Truffle Peaches (55ml)  
 \$20

Black Truffle (55ml)  
 \$17

Truffle Honey (55ml)  
 \$11

Casa Mia Gift Certificates  
 \$25, \$50, \$100



CHEF Luciana Mollica, SOUS CHEF Claudio Mollica  
[casamiaristorante.com](http://casamiaristorante.com)





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**casa mia**  
R I S T O R A N T E