

Desserts

Homemade Cinnamon Roll

Named best dessert in Fort Wayne 2011

Our fresh made dough filled with brown sugar and cinnamon, baked golden brown and then drizzled with your choice of white chocolate icing or caramel sauce.

Enough to share.

\$5.50



Moscato Berry Tiramisu

A unique twist on a classic Italian dessert. Rather than the traditional coffee flavor, this light cake is sweetened with berries and mascarpone cheese.

\$4.25



Cannoli

The traditional Italian dessert. A crispy pastry shell filled with sweetened chocolate ricotta cheese.

\$3.75



Quadruple Chocolate Mousse Cake

Chocolate graham crust; dark chocolate, milk chocolate, and white chocolate mousses; topped with, you guessed it, more chocolate.

\$4.75



New York Style Cheesecake

Your choice of two Lyon's premium flavors: Raspberry, White Chocolate, Dark Chocolate, or Caramel.

\$4.25



Wine List

White Wines

Terra Davino Moscato \$6.00 \$20.00

This Moscato is nicely complex and aromatic with honey and candied fruit. Full-bodied and appealingly sweet, rich with a supple and delicate structure.

Cavit Riesling \$6.00 \$20.00

Pale straw in color, this semi-sweet Riesling is elegant and clean with floral and citrus notes. Refreshing, lively, and well balanced.

Sartori Pinot Grigio \$6.00 \$20.00

Pale straw in color; with a white-peach and citrus bouquet. Delicate tropical fruit flavors followed by a crisp, clean finish.

Ruffino Chardonnay \$6.00 \$20.00

This Tuscan Chardonnay is produced primarily with grapes grown on the La Solatia Estate producing an elegant, refined, un-oaked Chardonnay.

Red Wines

Buona Stella (Soft Red) \$6.00 \$20.00

This sweet Rosso from Piedmont, Italy has a fresh berry aroma and juicy fruit flavors. You'll find this Italian 'soft red' irresistible from the first sip. Smooth, sweet, and inviting with a well-balanced flavor.

Cella Lambrusco \$6.00 \$20.00

Deep ruby in color with a violet sheen. The notable bouquet is fruity with the aroma of the grape. Its keen harmonious flavour has delicious body, well balanced acidity and a slightly fruity. This makes it an easy, drinkable wine.

Benvolio Rosso \$6.00 \$20.00

Benvolio Rosso Toscana IGT is an approachable blend of Sangiovese and Merlot. This thoughtful Italian Red delivers rich aromas of dark plum, licorice, and sugar cherry.

Bolla Cabernet Sauvignon \$6.00 \$20.00

Ruby red in color, with aromas of black fruit, vanilla, and clove, well balanced with a silky pepper and black-currant finish.

Cecchi Chianti \$6.00 \$20.00

Although a classic wine, Cecchi is interpreted with a modern feel and a safe style, that translates into a balanced blend of fragrances and aromas.

Domestic Bottled Beers

Budweiser, Bud Light, Miller Lite, Coors Light **\$3.00**

Italian Imported Beers

Peroni, Birra Moretti lager, Moretti La Rossa **\$4.00**

House Red

Benvolio Rosso

Benvolio Rosso Toscana IGT is an approachable blend of 50% Sangiovese - 50% Merlot grown in the Siena province of Toscana, Italy. This amusing Italian red delivers rich aromas of dark plum, licorice and sugar cherry. The bright mouth-feel is packed with red and blue fruit favors, a plush and layered finish seasoned with light oak spices.

Appellation: Indicazione Geografica Tipica (IGT)

Soil: Mixture of sand, clay and alluvial

Aging: 10 months in neutral barrels

Alcohol: 14.5% by volume

Glass

\$6.00

Bottle

(4 servings)

\$20.00

Suggested Pairing:

Red sauce, spicy food, baked cheeses, meat, and pizza.



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