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AUG 23 2007



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Where Values Make The Difference

MEMORANDUM

Planning and Development – CC Memo No. 07-193

DATE: AUGUST 7, 2007

TO: MAYOR AND CITY COUNCIL

THRU: W. MARK PENTZ, CITY MANAGER
DOUG BALLARD, PLANNING & DEVELOPMENT DIRECTOR
JEFF KURTZ, ASSISTANT PLANNING & DEVELOPMENT DIRECTOR
BOB WEWORSKI, PLANNING MANAGER

FROM: BILL DERMODY, CITY PLANNER

SUBJECT: UP07-0049 PICAZZO'S GOURMET PIZZA & SALADS

Request: Use Permit approval to sell liquor for on-premise consumption only in a restaurant (Series 12 Restaurant License)

Location: 7225 W. Harrison Street, near the northeast corner of 54th and Galveston Streets

Applicant: Jesus Manuel Altamirano/Theresa Morse

RECOMMENDATION

The request is for Use Permit approval to sell all types of liquor for on-premise consumption within a restaurant (Series 12 Restaurant License). Planning Commission and Staff, finding consistency with the General Plan, recommend approval subject to conditions.

BACKGROUND

Picazzo's is an existing restaurant located inside the Polar Ice Chandler ice skating facility near the northeast corner of 54th and Galveston Streets. The tenant space, formerly occupied by Sbarro, has been occupied by the subject business for several weeks (without alcohol service). The restaurant is located just inside the facility's front doors and adjacent to an open court area.

The business is open 11:00 a.m. to 9:00 p.m. Monday through Friday and 7:00 a.m. to 9:00 p.m. Saturdays and Sundays. As the only restaurant inside the Polar Ice Chandler, Picazzo's is the primary food and drink option for those using the facility. The previous tenant, Sbarro, did not serve alcohol.

Currently, the restaurant's service counter is open to the adjacent court area. In order to serve alcohol, a metal fence barrier will be placed around a new, dedicated seating area near the service counter. The fenced off area will have an entrance and an exit to allow patrons to access seating and/or the service counter.

The requested Use Permit, if approved, will be used in association with a Series 12 liquor license. A Series 12 Restaurant License allows the sale of all liquor and requires a minimum of 40% of total sales to be in food and non-alcoholic beverages. A Series 12 license does not have minimum distance requirements from churches and schools.

PUBLIC/NEIGHBORHOOD NOTIFICATION

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on July 26, 2007 at the Polar Ice Chandler facility. No citizens attended.
- The Police Department has been informed of the application and has not responded with any issues or concerns.
- As of this writing, Staff is not aware of any opposition to this request.

PLANNING COMMISSION VOTE REPORT

Motion to approve.

In Favor: 5 Opposed: 0 Absent: 2 (Irby, Anderson)

RECOMMENDED ACTION

Planning Commission and Staff, upon finding consistency with the General Plan and Planned Area Development (PAD) zoning, recommend approval of UP07-0049 PICAZZO'S GOURMET PIZZA & SALADS subject to the following conditions:

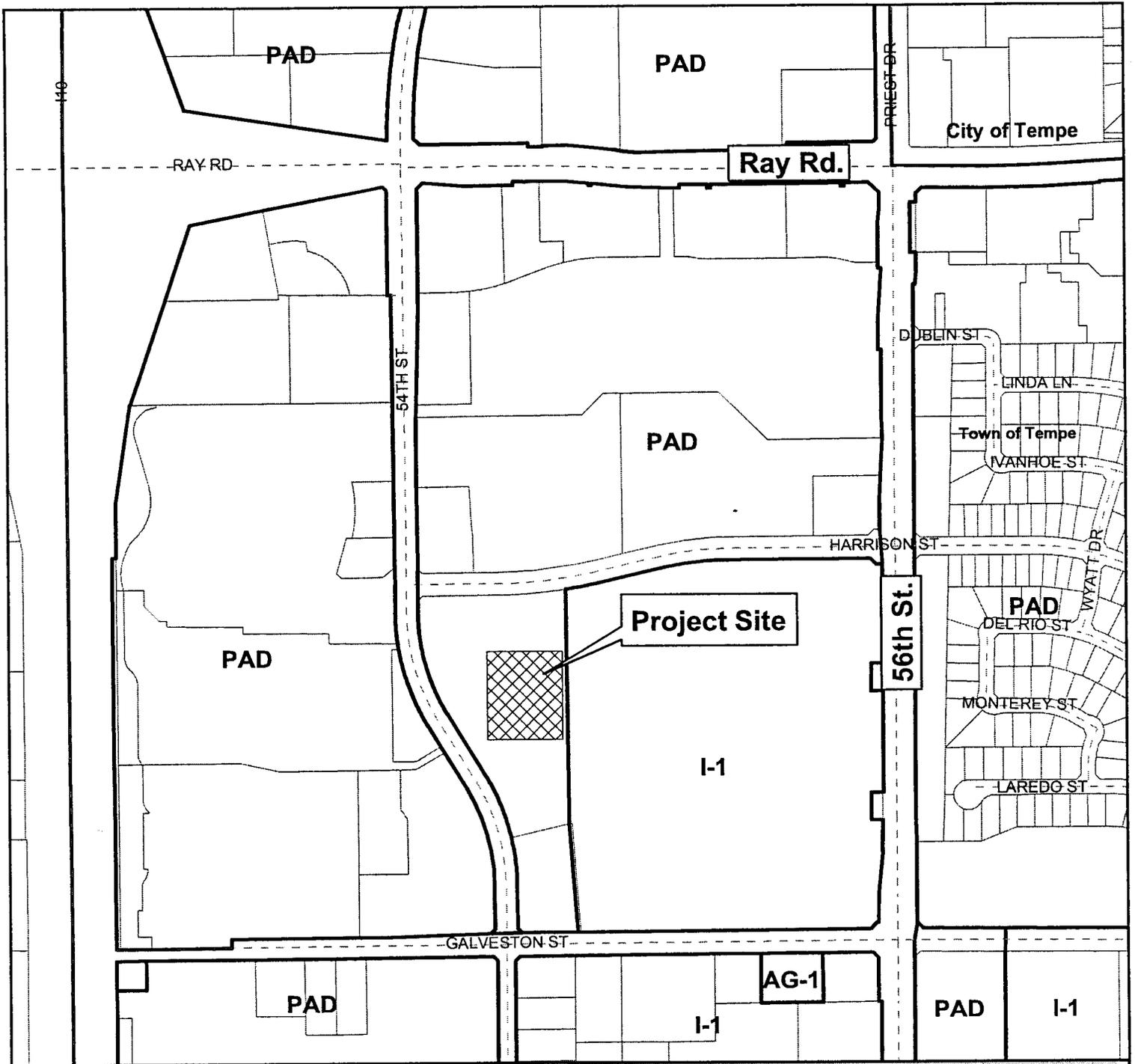
1. The Use Permit granted is for a Series 12 License only, and any change of license shall require reapplication and new Use Permit approval.
2. The Use Permit is non-transferable to any other location.
3. Expansion or modification beyond the approved exhibits (Site Plan, Floor Plan and Narrative) shall void the Use Permit and require new Use Permit application and approval.

PROPOSED MOTION

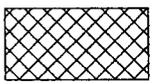
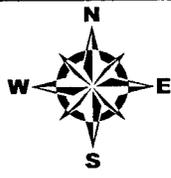
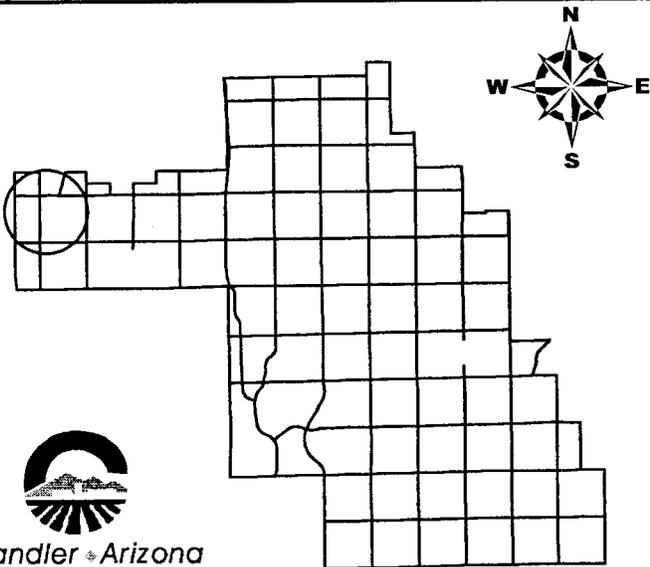
Move to approve UP07-0049 PICAZZO'S GOURMET PIZZA & SALADS Use Permit for alcohol sales subject to the conditions recommended by Planning Commission and Staff.

Attachments:

1. Vicinity Map
2. Ice Den Floor Plan
3. Restaurant Floor Plan
4. Applicant Narrative
5. Menu

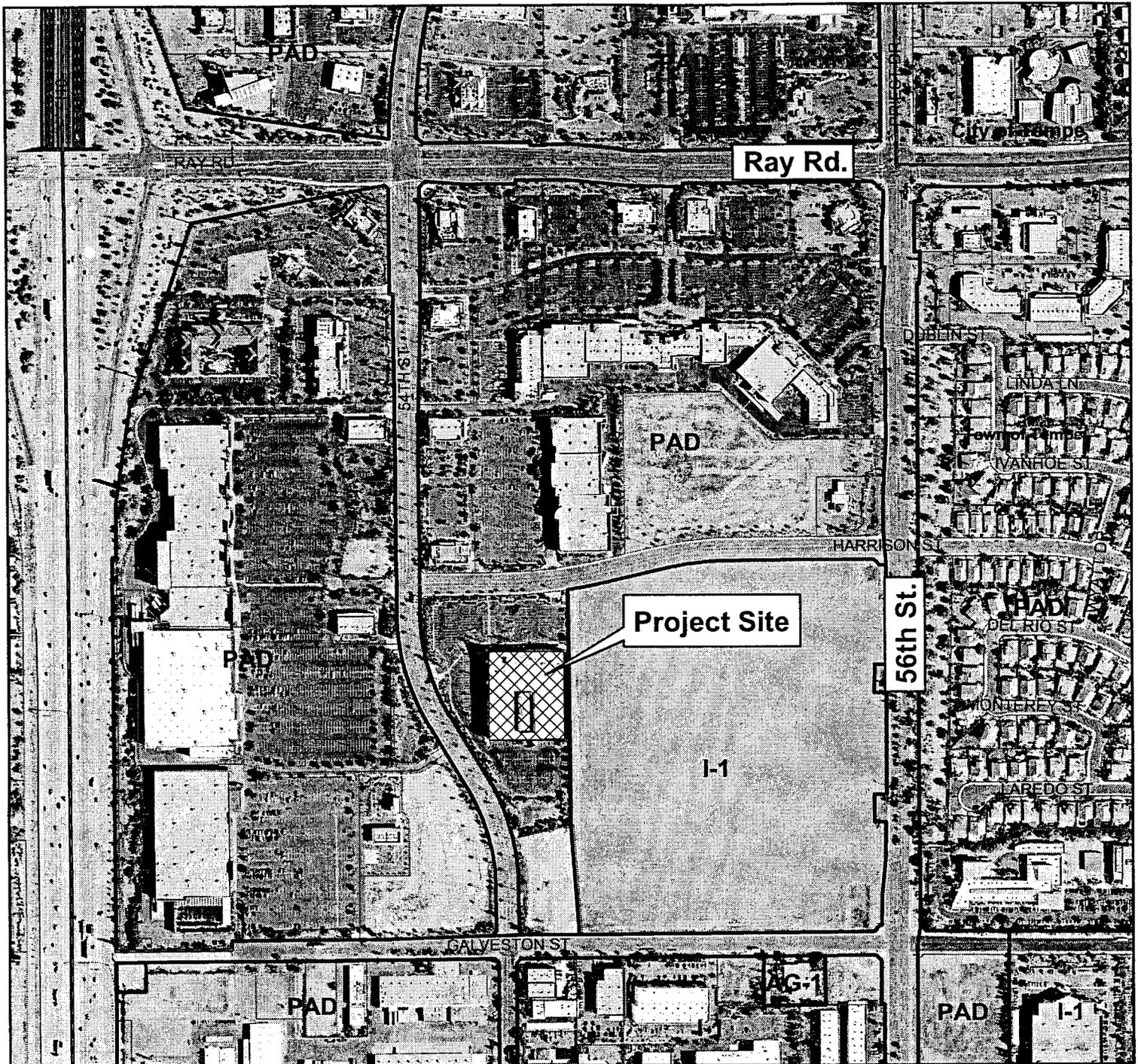


Vicinity Map



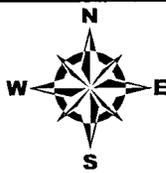
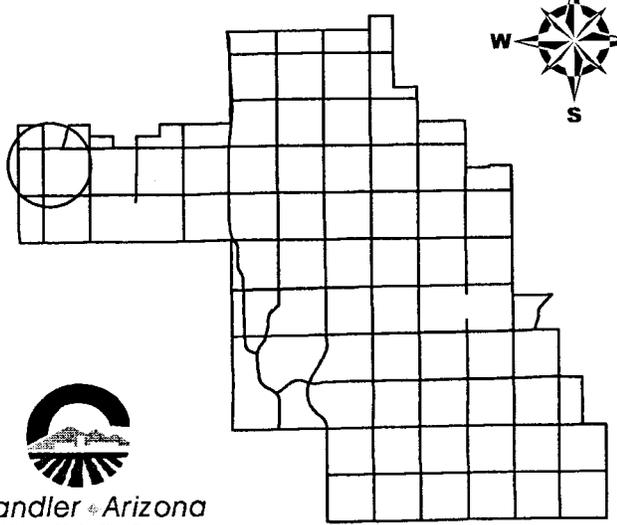
UP07-0049

**Picazzo's Gourmet Pizza
and Salads
Liquor Use Permit**



Project Site

Vicinity Map



UP07-0049

**Picazzo's Gourmet Pizza
and Salads
Liquor Use Permit**



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CITY OF CHANDLER 6/6/2007

RAY RD



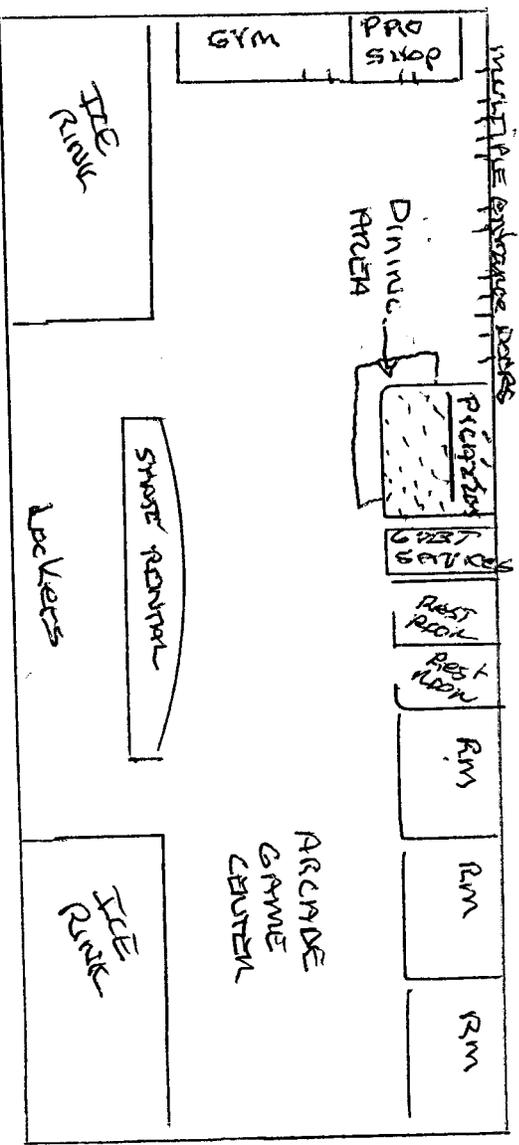
PARKING LOT

SIGHT
ST

HARRISON ST.

PARKING LOT

PARKING LOT



PROPOSED
BUSINESS



PICAZZO'S GOURMET PIZZA & SALADS

7225 W. HARRISON STREET

CHANDLER, ARIZONA 85226

Picazzo's Gourmet Pizza & Salads is an established restaurant. We have locations in Scottsdale, Tempe, Sedona and Flagstaff. Far from an ordinary pizzeria, Picazzo's has it all – Award-winning *gourmet pizzas*, fresh-as-can-be *salads*, *appetizers*, and irresistible *desserts*. The décor is upscale and gracious, with handpainted murals, chandeliers but the food is still the star of the show. Choose one of our signature gourmet pizzas or create your own masterpiece from our long list of toppings and sauces. Picazzo's also offers an extensive *gluten-free menu*. We are open daily for lunch and dinner at our four locations from 11am – 9 pm Monday through Friday and 7 am – 9 pm Saturday and Sunday (Breakfast will be served on weekends in addition to the regular menu.)

Our menu is very extensive. We are requesting a liquor license to complement the service of our food should a customer desire an alcoholic beverage with their meal. Our staff is experienced in liquor service and will comply with all state and city statutes. We have had no liquor violations at any of our establishments.

MODIFICATION OF EXISTING BUSINESS

The previous business owner within the Ice Den located at 7225 W. Harrison St. Chandler, AZ was 'SBARRO' Restaurant. There will not be any modification to the kitchen or serving areas. However, there will be a physical barrier designating an area for consumption of alcoholic beverages in the seating area similar to what is known as a 'beer garden'. The barrier will be composed of stanchion post and rope similar to that which is utilized at the Dodge Theatre and other venues for spirituous liquor consumption. There will be no consumption or service of alcoholic beverages outside of this specified area.

EMPLOYEES

Our staff will include four (4) cooks, and four (4) servers/cashiers. There will not be any live entertainment or dancing.

PARKING

There is a very large parking lot which surrounds this entire building.

Sample Menus from Established Locations

LUNCH COMBO

Your choice of lunch slice pizza with gourmet soup or salad.
Salads include mixed green, asian, or caesar salad. Includes
a fountain soda, coffee or iced tea.

Cheese	\$7.00
Pepperoni	\$7.50
Puttanesca	\$8.50
Special Slice of the Week (ask your server)	\$8.50
Gluten Free Special Slice of the Week (ask your server)	\$8.50

**Substitute a greek, spinach, pear gorgonzola, fresh berry-licious, or Rick's special salad for \$1.*

PICAZZO ULTIMATE

Your choice of a slice of pizza, gourmet soup and lunch combo salad and fountain soda, coffee or iced tea. **\$10**

**Substitute a greek, spinach, blue cheese, pear gorgonzola, berry-licious, spicy chicken, chopped Italian, Picazzo's Caesar, or Rick's special salad for \$1.*

**Add warm chicken breast slices to your salad for \$2.*

**Add warm shrimp to your salad for \$2.75.*

SLICES

Cheese	\$3.25
Pepperoni	\$3.75
Puttanesca	\$4.75
Special Slice of the Week	\$4.25
Gluten Free Special Slice of the Week	\$5

GOURMET SOUP BY THE BOWL - ask your server **\$4.00**

SPECIAL OF THE WEEK - ask your server

Specialty Pizza

SPECIALTY PIZZAS ~ MEAT ~ RED SAUCES

All pizzas are garnished with a blend of fresh Italian Pecorino-Romano and Italian Parmigiano-Reggiano cheeses.

PEPPERONI , SAUSAGE AND PEPPERS

Red sauce, mozzarella, pepperoni, roasted red and yellow peppers,
caramelized onions, mushrooms and our homemade Italian sausage.

Small 14.5 Medium 18 Large 21.5

ULTIMATE PEPPERONI

Red sauce, mozzarella, roasted garlic, double pepperoni, topped with black olives.

Small 13 Medium 16.5 Large 19

MEATY, MEATY, MEATY

Red sauce, mozzarella, salami, pepperoni, Canadian bacon, and our homemade Italian sausage.

Small 15 Medium 18.5 Large 22

PEPPERONI AND RICOTTA

Red sauce, mozzarella, pepperoni, homemade Italian sausage,
ricotta, parmesan and romano cheeses.

Small 13.5 Medium 17 Large 20.5

BACON CHEESEBURGER

Seasoned ground beef, bacon, caramelized onions, mozzarella, cheddar cheese, our own secret sauce, and topped with fresh Roma tomatoes and lettuce.

Small 14.5 Medium 18 Large 21.5

BOURBON STREET

Red sauce, mozzarella, andouille sausage, fontina, caramelized onions, topped with our seasoned ground beef.

Small 15 Medium 18.5 Large 22

FIRE IN THE HOLE

Red sauce, mozzarella, fresh roasted garlic, pepperoni, caramelized onions, roasted red and yellow peppers, sprinkled with red chile flakes and fresh jalapeño's.

Small 14 Medium 17.5 Large 21

VERY SPICY CHICKEN AND PEPPERS

Red sauce, mozzarella, chicken breast strips, red and yellow peppers, caramelized onions, sprinkled with chile flakes and fresh jalapeño's.

Small 14.5 Medium 18 Large 21.5

DIAVOLA

Red sauce, mozzarella, pepperoni, red and yellow bell peppers, caramelized onions, andouille sausage and red chile flakes.

Small 14 Medium 17.5 Large 21

THE VORTEX

Red sauce, mozzarella, salami, Canadian bacon, pepperoni, mushrooms, red and yellow bell peppers, caramelized onions, black olives and homemade Italian sausage.

Small 15.5 Medium 19.5 Large 23.5

MEATY LASAGNA

Red sauce, mozzarella, ricotta, ground beef, salami, our homemade Italian sausage, topped with pinenuts and fresh basil.

Small 15 Medium 18.5 Large 22

BBQ CHICKEN

BBQ sauce, mozzarella, moist chicken breast strips, green onions and cheddar cheese.

Small 14 Medium 17.5 Large 21

HAWAIIAN

Red sauce, mozzarella, Canadian bacon, fresh Roma tomatoes, pineapple and smoked mozzarella.
Small 14.5 Medium 18 Large 21.5

CHIPOTLE AND BARBACOA BEEF

Spiced chipotle sauce, mozzarella, seasoned Barbacoa beef, pepper jack, fresh Roma tomatoes, red and yellow peppers, caramelized onions, and topped with fresh jalapeño's.
Small 14.5 Medium 18 Large 21.5

SPECIALTY PIZZAS ~ MEAT ~ WHITE & PEANUT SAUCES

All pizzas are garnished with a blend of fresh Italian Pecorino-Romano and Italian Parmigiano-Reggiano cheeses. Picazzo's features two styles of white sauces — olive oil with fresh garlic and traditional alfredo sauce.

FRESH SPINACH AND BACON

Olive oil and garlic, mozzarella, fresh spinach, bacon, caramelized onions, mushrooms, gorgonzola, topped with more fresh spinach.
Small 14 Medium 17.5 Large 21

SHRIMP SCAMPI

Olive oil, lots of fresh chopped garlic, alfredo sauce, mozzarella, shrimp, topped with green onion slices.
Small 14 Medium 17.5 Large 21

PERFECT BLEND

Alfredo sauce, mozzarella, fresh spinach, mushrooms, topped with our homemade Italian sausage.
Small 12.5 Medium 16 Large 19.5

ARTICHOKE CHICKEN

Olive oil, fresh garlic, moist chicken breast strips, artichoke hearts, red and yellow bell peppers, mozzarella, topped with fresh basil.
Small 14 Medium 17.5 Large 21

CHICKEN AND PEPPERS

Alfredo sauce, mozzarella, moist chicken breast strips, red and yellow bell peppers, caramelized onions, topped with fresh basil.
Small 12.5 Medium 16 Large 19.5

SPICY CHICKEN GORGONZOLA

Our special hot sauce, mozzarella, marinated spicy chicken strips, cheddar cheese, green onions, topped with gorgonzola.
Small 14 Medium 17.5 Large 21

THE GREATEST B.L.T.

Creamy Ranch, mozzarella, cheddar cheese, lots of bacon, tomato, topped with fresh crisp lettuce.

Small 14.5 Medium 18 Large 21.5

CHICKEN, BACON, GORGONZOLA

Alfredo sauce, mozzarella, moist chicken breast strips, fresh roasted garlic, bacon, caramelized onions, gorgonzola, sprinkled with candied walnuts.

Small 14 Medium 17.5 Large 21

QUATTRO FORMAGGI

Alfredo sauce, mozzarella, homemade Italian sausage, fontina, chevre (goat cheese), gorgonzola, mushrooms, and topped with fresh basil. Includes your choice of fresh pears or sun dried tomatoes.

Small 15.5 Medium 19.5 Large 23.5

CARBONARA

Olive oil and garlic, parmesan/romano, mozzarella, fontina, caramelized onions, bacon, and Canadian bacon.

Small 13.5 Medium 17 Large 20.5

LEANING TOWER

Alfredo sauce, mozzarella, chevre (goat cheese), fresh spinach, mushrooms, topped with fresh Roma tomatoes and our homemade Italian sausage.

Small 14 Medium 17.5 Large 21

THAI

Bangkok peanut sauce, mozzarella, moist chicken breast slices, chile flakes, broccoli, squash, fresh jalapeño's, topped with pineapple and glazed walnuts.

Small 15 Medium 18.5 Large 22

THAI CHICKEN

Bangkok peanut sauce, mozzarella, chicken breast slices, red and yellow bell peppers, green onions, red chile flakes topped with sesame seeds.

Small 14.5 Medium 18 Large 21.5

COLLAZZO GRANDE

A whole new way to eat pizza! Homemade pizza dough stuffed with toppings and baked into a moon shaped grande croissant. A Picazzo original! A Perfect Appetizer to share!

SPICY RANCH CHICKEN COLLAZZO - 16

Creamy Ranch, mozzarella, ricotta, caramelized onions, tomatoes, with our marinated spicy chicken strips and topped with cheddar cheese and olive oil.

CHICKEN CAESAR VEGGIE COLLAZZO - 16

Our homemade caesar dressing, moist chicken breast, mozzarella, fresh spinach, broccoli, topped with cheddar cheese and olive oil.

MEAT COLLAZZO - 16

Red sauce, mozzarella, pepperoni, Canadian bacon, salami, bacon, and caramelized onions topped with cheddar cheese and olive oil.

PICAZZO'S FAVORITE COLLAZZO - 16

Red sauce, caramelized onions, Canadian bacon, homemade Italian sausage, pepperoni, mozzarella, ricotta, black olives, roasted red and yellow peppers and topped with cheddar cheese and olive oil.

GARDEN FRESH COLLAZZO - 16

Broccoli, artichoke hearts, squash, mozzarella, fresh garlic, topped with cheddar cheese and olive oil.

VEGGIE COLLAZZO - 16

Fresh spinach, mozzarella, garlic, fresh mushrooms, French feta cheese, Kalamata olives, topped with our own special seasonings, cheddar cheese and olive oil.

SPECIALTY PIZZAS - VEGETARIAN - RED SAUCES

All pizzas are garnished with a blend of fresh pecorino romano and parmigiano reggiano cheeses.

RED MARGHERITA

Red sauce, fresh garlic, mozzarella, fresh Romatomatoes, topped with fresh basil.
Small **13.5** Medium **17** Large **20.5**

VEGETARIAN

Red sauce, mozzarella, mushrooms, black olives, caramelized onions and red and yellow bell peppers.
Small **13.5** Medium **17** Large **20.5**

SMOKED MOZZARELLA VEGGIE PIASANO

Red sauce, smoked mozzarella, sundried tomatoes, fresh garlic, red and yellow bell peppers, topped with fresh basil.
Small **12.5** Medium **16** Large **19.5**

VEGGIE LASAGNA

Red sauce, mozzarella, ricotta, fresh spinach, mushrooms, broccoli, squash, topped with fresh basil.
Small **12.5** Medium **16** Large **19.5**

SPECIALTY PIZZAS - VEGETARIAN - WHITE AND PESTO SAUCES

All pizzas are garnished with a blend of fresh Italian Pecorino-Romano and Italian Parmigiano-Reggiano cheeses. Picazzo's features two styles of white sauces — olive oil with fresh garlic and traditional alfredo sauce.

NONNA'S FAVORITE

Olive oil, fresh garlic, fontina, mozzarella, mushrooms, fresh Roma tomatoes, chevre (goat cheese), Kalamata olives, topped with fresh basil.
Small **14** Medium **18** Large **22**

PESTO MARGHERITA

Pesto sauce, fresh Roma tomatoes, mozzarella, topped with fresh basil.
Small **13.5** Medium **17** Large **20.5**

PESTO AND GOAT CHEESE

Pesto sauce, mozzarella, chevre (goat cheese), and topped with fresh Roma tomatoes.
Small 14 Medium 18 Large 22

FETA VEGGIE

Olive oil, fresh garlic, French feta, red and yellow bell peppers, fresh Roma tomatoes, topped with fresh basil.
Small 13 Medium 16.5 Large 20

CLASSIC MARGHERITA

Olive oil and garlic, mozzarella and fresh Roma tomatoes topped with fresh basil.
Small 13.5 Medium 17 Large 20.5

PEAR AND GORGONZOLA

Alfredo sauce, mozzarella, pears, gorgonzola, caramelized onions, fontina, topped with candied walnuts.
Small 15.5 Medium 19 Large 23.5

PESTO AND ARTICHOKES

Pesto sauce, sun dried tomatoes, mozzarella, artichoke hearts, roasted garlic, pine nuts, chevre (goat cheese) topped with fresh basil.
Small 15.5 Medium 19 Large 23.5

PUTTANESCA

Olive oil and garlic, mozzarella, fresh Roma tomatoes, Kalamata olives, artichoke hearts and French feta topped with fresh basil.
Small 15.5 Medium 19 Large 23.5

PICAZZO'S KIDS MENU

For Picazzo guests ages 10 and under. Includes a kids sized pizza and choice of beverage.

CHEESE PIZZA 3.5 PEPPERONI PIZZA 4

HAWAIIAN PIZZA 4 ITALIAN SAUSAGE PIZZA 4

DESIGN YOUR OWN PIZZA

Start with basic cheese pizza (tomato sauce and mozzarella) and add your favorite ingredients for your perfect pizza. Or try a new sauce and create your own original masterpiece!

CHEESE PIZZA	Small 9	Medium 11.5	Large 14
ADDITIONAL ITEMS	2	2.5	3
	2.5	3	3.5
	3.5	4.5	5.5

Sauces

- Red
- Olive oil & fresh garlic
- Hummus *
- Bangkok peanut*
- Barbecue *

Cheeses

- Extra mozzarella **
- Smoked mozzarella **
- Cheddar **
- Gorgonzola ***
- Asiago **

Pesto **
 Alfredo **
 Chipotle **
 Creamy Ranch *
 Picazzo's Special Hot Sauce *

Pepper jack **
 Ricotta **
 Fontina **
 Chevre (goat cheese) **
 French feta ***
 Forma romano **
 Brie ***

Fresh Veggie Toppings

Mushrooms *
 Pineapple *
 Caramelized onions *
 Black olives *
 Sliced green olives *
 Green onions *
 Fresh jalapeno *
 Pepperoncini *
 Roasted garlic *
 Sun dried tomatoes **
 Roma tomatoes **

Artichoke hearts **
 Red and yellow
 bell peppers **
 Glazed walnuts **
 Fresh basil *
 Pine nuts **
 Red pears **
 Broccoli *
 Squash *
 Spinach *
 Kalamata olives **

Meat Toppings

Pepperoni **
 Genoa salami **
 Homemade Italian sausage **
 Seasoned ground beef **
 Barbacoa beef **
 Canadian bacon **
 Bacon **
 Chicken **
 Andouille sausage*
 Anchovies **
 Shrimp ***

We use Diamond Krystal Kosher Salt. • Spice up your pizza with chile flakes or fresh garlic at no extra charge!

Picazzos Salad Menu

	S (feeds 1-2)	M (feeds 3-4)	L (feeds 5-8)
NEW SPICY SOUTHWESTERN CHICKEN SALAD <i>Romaine, fresh spinach, marinated spicy chicken strips, carrots, red onions, caramelized onions, pepperoncini, croutons, topped with corn, black beans, cheddar cheese and tossed with our own spicy ranch dressing.</i>	9.5	13	16.5
NEW CHOPPED ITALIAN "PICAZZO STYLE" <i>Chopped Romaine, shredded lettuce, sliced pepperoni, Canadian bacon, salami, garbanzo beans, black olives, tomato, mozzarella, pepperoncini, croutons with our homemade zesty Italian dressing.</i>	9.5	13	16.5
FRESH BERRY-LICIOUS <i>Mixed greens, fresh spinach and luscious strawberries mixed with French feta and glazed walnuts, tossed with our special berry-balsamic dressing and topped with orange slices.</i>	8.5	12	15.5
SPINACH <i>Spinach, tomatoes, roasted pine nuts, red onions, French feta and homemade balsamic dressing.</i>	8.5	12	15.5
THE GREEK <i>Red leaf, cucumbers, tomatoes, red onions, greek pepperoncini, kalamata olives, feta and homemade balsamic dressing.</i>	9	12.5	16
PICAZZO CAESAR <i>Romaine, Picazzo caesar dressing, feta, and roasted pine nuts.</i>	8.5	12	15.5
TRADITIONAL CAESAR <i>Romaine, Picazzo caesar dressing, parmesan and lemon topped with homemade croutons.</i>	7.5	11	14.5
RICK'S SPECIAL SALAD <i>Mixed greens, slivered almonds, carrots, homemade croutons and fresh spinach, hand tossed with tangy orange vinaigrette dressing and topped with fresh orange slices.</i>	8.5	12	15.5
BLUE CHEESE SALAD	8	11.5	15

Mixed greens, red onions, tomatoes, glazed walnuts,
blue cheese crumbles and homemade balsamic dressing.

MIXED GREEN

Mixed greens, red onions, tomatoes, cucumber,
carrots and homemade balsamic dressing.

7 10.5 14

THE ASIAN

Iceberg-romaine blend, carrots, roasted almonds, green onions, crispy noodles, and
homemade sesame ginger dressing.

7.5 11 14.

FRESH PEAR GORGONZOLA

Mixed greens, gorgonzola crumbles, glazed walnuts,
fresh pears with a sweet raspberry vinaigrette dressing.

9 12.5 16

Add warm chicken breast slices to any salad.

2 3 4

Add warm shrimp to your salad.

3 4 5

Picazzos Appetizer Menu

WINGS

Your choice of a dozen Buffalo style or Italian style wings served with celery sticks and
ranch dressing. Can't decide? Half and half available.

9

OVEN ROASTED WINGS

A dozen Gluten Free lightly seasoned, crispy,
oven baked wings served with celery sticks and your
choice of ranch or our red hot sauce.

9

ROASTED GARLIC AND BRIE

Whole roasted garlic cloves and an oven baked brie wedge, served with fresh homemade
flatbread.

10

HUMMUS PLATTER

Homemade hummus, kalamata olives, pepperocini and
French feta cheese, served with fresh homemade flatbread.

8

CAPRESE

Fresh roma tomatoes, basil, fresh mozzarella, topped
with sun dried tomatoes and served with our fresh
homemade bread.

9

GARLIC CHEESE BREAD

Our signature homemade bread toasted with asiago
and mozzarella cheese, olive oil and garlic – to die for!

4.5

BAKED PORTOBELLO

Whole Portobello mushroom baked with ricotta, fontina,
red wine and olive oil and topped with sun dried tomatoes, fresh basil and parmesan.
Served on a bed of spinach.

9

NEW! HOT ARTICHOKE AND SPINACH DIP

Hot and creamy artichoke and spinach dip with melted
cheese on top, served in a homemade foccaccia bread bowl with carrots, celery and fresh

8.5

focaccia for dipping

PICAZZO'S CHEESE PLATTER

Your choice of the following cheese selection: French Double Crème Brie, Asiago, Mature Blue Stilton, Spanish Mahon, Sain Andre Triple Crème, French Feta, or Fontina, served with Kalamata olives, homemade flatbread, fresh pears & strawberries, glazed walnuts, savory crackers, and dijon mustard.

2 cheese platter

11

3 cheese platter

13

4 cheese platter

15

NEW! THE ART OF EGGPLANT

8.5

Red sauce, mozzarella, smothered over a generous baked eggplant topped with parmesan, fresh basil and served with our homemade bread

Picazzos Desert Menu

WARM CHOCOLATE CHIP COOKIE

An amazing rich, thick chocolate chip cookie topped with vanilla bean ice cream. Served warm in a skillet.

\$7.00

WARM DOUBLE CHOCOLATE BROWNIE

A fudge brownie served warm and bursting with real Ghiradelli chocolate chips. So big it comes with a handle! Topped with vanilla bean ice cream and drizzled with chocolate.

\$6.50

FOUR HIGH CARROT CAKE

Layer upon layer of our dark moist carrot cake all studded with raisins, walnuts and pineapple. Finished with our smooth cream cheese icing and a drizzle of white chocolate ganache.

\$6.00

FIVE HIGH CHOCOLATE CAKE

Five layers of dark, moist chocolate cake sandwiched with the silkiest smooth chocolate filling and finished with dark chocolate ganache.

\$6.00

TIRAMISU

Italian dessert consisting of mascarpone cheese and ladyfingers soaked in espresso with a touch of liqueur.

\$6.00

CRÈME BRULEE CHEESECAKE

The marriage of two great classics...the rich perfection of Madagascar-vanilla bean-flecked crème brûlée layered with the lightest of cheesecakes to create something luscious. Hand-fired and glazed with burnt caramel.

\$6.00