

I nostri buoni Dolci

Dessert

Tiramisu 5.25

Italian ladyfinger cookies dipped in espresso, layered with moscapone cream and topped with chocolate cocoa powder

Panna Cotta 5.25

Homemade Italian custard without eggs, but a touch of Grappa, served in a caramel sauce

Torta di Ricotta 5.25

Ricotta cheesecake with chocolate morsels served in a vanilla sauce

Sottobosco con Zabaione 6.25

Mixed wild raspberry, strawberries and blackberries over zabaione sauce

Torta di Cioccolato Bianco 5.75

Sponge cake layered with chocolate mousse covered in white chocolate and served in a mango sauce

Parfait di Pistacchi 5.75

Pistachio custard served with chocolate filled cream puffs in a vanilla sauce

Pere al Vino Rosso 5.50

Poached pears in a red wine served with a zabaione cream and vanilla gelato

Il Gelato

Try our homemade Ice Cream or Sorbet Flavors 4.75

Chocolate Raspberry Sorbet

Vanilla Passion Fruit

Cappuccino Orange Sorbet

Caffe / Coffee

Caffe Corretto 3.25

espresso coffee blended with
choice of liqueur

Caffe Amore 5.50

American coffee with Amaretto- liqueur, and fresh whipped cream

Cappuccino Luigino 3.75

cappuccino with Grand Marnier and dash of Kahlua

Cappuccino 2.95

Espresso 1.95

Double Espresso 3.75

Our Line of Grappa

**Barolo
Chardonnay
Barbera
Moscato**

Our Cognac

**Remy Martin V.S.O.P.
Martell V.S.O.P.
Hennessy V.S.O.P.
Courvoisier V.S.**