

DESSERT MENU

TIRAMISU 11

Coffee flavored cake soaked with espresso and kahlua. Filled with a sweet cream chesse and mascarpone mousse, dusted with cocoa powder and topped with chocolate coffee beans.

CANNOLI 3 mini or 1 large 9

Pastry shell filled with ricotta and chocolate chips

BOMBA 11

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a crunchy chocolate coating.

LIMONCELLO MASCARPONE CAKE 11

Rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls.

CHOCOLATE ZANZIBAR TORTE 11

Three layers of fudge caked laced in cappuccino Filled with layers of chocolate and white chocolate mousse. Iced in chocolate ganache and finished with two-tone chocolate diamonds.

RICOTTA CHEESE CAKE 11

A rich, creamy ricotta cheesecake mixed with orange zest and honey - sitting on a biscotti crust.

PEANUT BUTTER EXPLOSION (Gluten Free) 11

A chocolate candy bar bottom, topped with peanut butter ganache and a mound of chocolate mousse, finished with chopped peanuts and peanut butter sauce.

TARTUFO NOCCIOLA (Hazelnut truffle) 11

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue.

ASSORTED SEASONAL DESSERTS 11

BEVERAGES

LaVazza espresso 4.50

LaVazza cappuccino 5

Coffee, tea, soft drinks 4

San Pellegrino sparkling water 6

Bottled Still water 6

DESSERT WINE FROM KENNEDY CELLARS

LOT 13 (semi sweet) 22

100% Blueberry

Tasting Notes: A dazzling, refreshing affair between fresh picked fruits and sultry nutmeg and cardamon spices.

