

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 7

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.

RICOTTA & PISTACHIO CAKE 11

Pistachio and ricotta cream separated by sponge cake, decorated with crushed pistachios and dusted with powdered sugar.

CARROT CAKE 11

A moist carrot cake made with carrots, pineapples, cinnamon, brown sugar & roasted walnuts - iced & non-gmo sugar. Filled with a sweet cream cheese icing.

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.

THE ULTIMATE CHOCOLATE CAKE 11

Moist chocolate cake filled with dark chocolate frosting and decorated with chocolate flakes.

MINI KEY LIME CHEESECAKE 11

(Seasonal)

A graham cracker base topping with New York cheesecake with a splash of key lime, decorated with a key lime glaze.

BEVERAGES

LaVazza espresso 4.50

Cappuccion 5

Coffee, tea, soft drinks 3.50

Pellegrino Sparkling Water 6

Voss Still Water 6

DESSERT WINE FROM KENNEDY CELLARS

Sweet P 19

Origin: Breedekloof, South

Africa Tasting Notes:

A medium-sweet red with notes of dried orange peel, cinnamon, stewed cherry and a touch of smokiness

Pairing Suggestions: Pair with your favorite dessert.

