

NEW DESSERT: “EXOTIC BOMBA” GELATO

“Exotic Bomba” Gelato – Passion fruit, Raspberry, and Mango gelato all coated with white chocolate and drizzled with dark chocolate \$14

Best Wine Pairing Ideas:

- ❖ **Riunite Trebbiano Moscato (Sweet-White)** – Emilia-Romagna, Central Italy. 100% Moscato grapes. Fruity with the fragrance and flavor of the seductive Moscato grape. Winemaker: Vanni Lusetti
- ❖ **Innocent Bystander ROSE Moscato Sparkling (Sweet-Pink)** – Victoria, Australia. Intense, primary aromas of cotton candy and black currant, with musk, Turkish delight and mandarin peel in the background



DESSERT MENU

Zabaglione Freddo (GF) – a light whipped Italian custard created with a mix of Marsala wine, Moscato Wine, egg yolks, & sugar cane \$15



Panna Cotta Gioco / Arancio (GF) – classic Sicilian Panna Cotta flavored chocolate, with fresh orange zest. Decorated with a slice of dried orange \$14



Panna Cotta Bacche (GF) – classic Sicilian Panna Cotta with vanilla flavor. Decorated with a gelée of berries \$14



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Tiramisu - a coffee-flavored dessert made of cake dipped in coffee, layered with a whipped mixture of eggs, sugar, & mascarpone cheese. \$13



Chocolate Cake “Torta di Cioccolata” - chocolate layer cake filled with rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes \$12



Manhattan New York Cheese Cake \$11



Cannoli – Baked (not fried) cannoli with your choice of either: roasted almonds, chocolate chips, or caramelized orange - \$10 EACH (per cannolo)



COCONUT CRÈME-CARAMEL FLAN (GF) - Creamy-Dreamy "Coconut Creme Caramel" made in Heaven. Enjoy this Creme Caramel FLAN made with love and passion. Enjoy the fresh aroma of coconut and indulge in the sweetness of caramel! \$8

