

Desserts

- PISTACHIO TIRAMISU** 15
Our Award-Winning layers of espresso-soaked ladyfingers and velvety pistachio cream.
- WARM SFOGLIATELLA** 15
Crispy pastry layers served with vanilla ice cream and maple syrup.
- CHOCOLATE FONDUE** 15
Chocolate crumble paired with vanilla ice cream and nutella.
- CHEF'S TIRAMISU** 14
A house classic finished with caramel sauce and a dark chocolate crumble.
- TRADITIONAL CANNOLI** 14
Crispy shells filled with ricotta cheese, pistachios, and chocolate.
- CRÈME BRÛLÉE** 14
Infused with orange zest and served with a vibrant red fruit sauce.
- AFFOGATO** 12
A scoop of vanilla ice cream in a fresh shot of hot espresso.

Ask your server about our daily dessert feature.