



*Tipici ANTIPASTI Italiani*  
**STARTERS to be SHARED, for TWO PEOPLE**

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**ANTIPASTI (for two people)**

**WARM GOAT BRIE WHEEL**

A 4" Wheel of Goat Brie, topped with Honey and Walnuts, served with slices of our Focaccia Classica and Mixed Local Greens

**\$21,30**

*Pair your Goat Brie with a Glass of Pinot Grigio (5oz)  
or Allagash White (12oz)*

**\$7,41**

**\$5,56**

**TAGLIERE di SALUMI ITALIANI**

The most popular Italian starter! A composition of Coppa, Seasoned Salame, Salame Genovese and Seasoned Italian Prosciutto Crudo Ham, served with slices of our Focaccia Classica and Baby Arugula

**\$22,22**

*Pair your Salumi with a Glass of Prosecco (5oz)  
or Menabrea (12oz)*

**\$7,41**

**\$7,41**

**SPIEDINO di INSALATA CAPRESE**

The most famous Italian Mozzarella Salad is now on a skewer: Ciliegine Mozzarella, Grape Tomatoes and Basil, lightly dressed with our daily Vinaigrette and Pepper, served with slices of our Focaccia Classica and Fresh Basil

**\$22,22**

*Pair your Caprese with a Glass of Corvina Rosè (5oz)  
or Peroni (12oz)*

**\$7,41**

**\$5,56**

**BURRATA con PROSCIUTTO CRUDO**

Whole Burrata Cheese lightly dressed with Extra Vergin Olive Oil and Seasoned Italian Prosciutto Crudo Ham, served with slices of our Focaccia Classica and Baby Arugula

**\$23,15**

*Pair your Burrata with a Glass of Corvina Rosè (5oz)  
or Peak Organic IPA (12oz)*

**\$7,41**

**\$5,56**

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**FOCACCE**

**FOCACCIA**

*A thin crust Focaccia made with our Five Whole Grains Flour Blend*

<b>Classica:</b>	<i>Topped with Salt, EVO and Rosemary</i>	<b>\$8,33</b>
<b>Garlic:</b>	<i>Topped with Salt, EVO, Rosemary, Pepper and Garlic</i>	<b>\$10,19</b>
<b>Prosciutto Crudo:</b>	<i>Topped with EVO and Seasoned Italian Prosciutto Crudo Ham</i>	<b>\$12,04</b>

**FOCACCIA CALZONE**

*A Focaccia made in Calzone Style*

<b>Prosciutto Cotto e Formaggio:</b>	<i>Filled with Parmesan and Italian Prosciutto Cotto Ham</i>	<b>\$12,96</b>
<b>Salame Piccante:</b>	<i>Filled with Spicy Italian Salami, Red Hot Pepper and Arugula</i>	<b>\$13,89</b>

**FOCACCIA BOMBA**

*A Double Bubbled Focaccia Crust, made with our Five Whole Grains Flour Blend*

<b>Ricotta e Prosciutto:</b>	<i>Ricotta, Prosciutto Cotto, Black Pepper and EVO</i>	<b>\$17,59</b>
<b>Mozzarelline e Pomodorini:</b>	<i>Grape Tomatoes, Ciliegine Mozzarella, Basil and Black Pepper</i>	<b>\$18,52</b>



## Tipiche PIZZE Italiane

*Personal 11" UNCUT-PIE made with our Five Whole Grains Flour Blend.  
A Long Leavening Dough cooked in our WOOD FIRE BRICK OVEN using a  
Special Non-Toxic Italian Beech and topped with Traditional Italian Recipes*

**NOTE:** We serve Pizzas uncut, as we do it in Italy, but if you don't want to use your fork and knife, just tell us

<b>MARINARA</b> (Red Pizza, without cheese)		
Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil		<b>\$9,26</b>
	Pair your Marinara with a Glass of Prosecco (5oz)	\$7,41
	or Allagash White (12oz)	\$5,56
<b>MARGHERITA</b> (Someone call it Cheese Pizza)		
Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, Basil		<b>\$10,19</b>
	Pair your Margherita with a Glass of Corvina Rosè (5oz)	\$7,41
	or Peroni (12oz)	\$5,56
<b>NAPOLETANA</b> (Typical recipe from Naples)		
Mozzarella, Tomato Sauce, Anchovies (You choose between <u>BLACK</u> in Olive Oil or <u>WHITE</u> in Vinegar), Extra Virgin Olive Oil, Basil		<b>\$11,11</b>
	Pair your Napoletana with a Glass of Pinot Grigio (5oz)	\$7,41
	or Guinness (16oz)	\$7,41
<b>ROMANA</b> (Typical recipe from Rome)		
Mozzarella, Tomato Sauce, Anchovies (You choose between <u>BLACK</u> in Olive Oil or <u>WHITE</u> in Vinegar), Capers, Extra Virgin Olive Oil, Basil		<b>\$11,11</b>
	Pair your Romana with a Glass of Merlot (5oz)	\$7,41
	or Menabrea (12oz)	\$7,41
<b>PUGLIESE</b> (Typical recipe from Southern Italy)		
Mozzarella, Tomato Sauce, Onions, Olives, Extra Virgin Olive Oil, Basil		<b>\$12,04</b>
	Pair your Pugliese with a Glass of Cabernet Sauvignon (5oz)	\$7,41
	or Peak Organic IPA (12oz)	\$5,56
<b>VEGETARIANA</b> (Just Vegetables)		
Mozzarella, Tomato Sauce, Sun Dried Tomatoes, Carrots, Onions, Capers, Olives, Extra Virgin Olive Oil, Basil		<b>\$12,04</b>
	Pair your Vegetariana with a Glass of Prosecco (5oz)	\$7,41
	or Peroni (12oz)	\$5,56
<b>TONNO e CIPOLLA</b> (A must in Italy)		
Mozzarella, Tomato Sauce, Olive Oil Tuna, Onions, Extra Virgin Olive Oil, Basil		<b>\$12,04</b>
	Pair your Tonno e Cipolla with a Glass of Corvina Rosè (5oz)	\$7,41
	or Guinness (16oz)	\$7,41
<b>CARCIOFI</b> (Artichokes)		
Mozzarella, Tomato Sauce, Artichokes, Extra Virgin Olive Oil, Basil		<b>\$12,96</b>
	Pair your Carciofi with a Glass of Merlot (5oz)	\$7,41
	or Allagash White (12oz)	\$5,56
<b>FUNGHI</b> (Mushrooms)		
Mozzarella, Tomato Sauce, Fresh Mushrooms, Extra Virgin Olive Oil, Basil		<b>\$12,96</b>
	Pair your Funghi with a Glass of House Merlot (5oz)	\$7,41
	or Menabrea (12oz)	\$7,41



## *Tipiche PIZZE Italiane*

*...continue...*

### **FUNGHI e CARCIOFI** (Mushrooms and Artichokes)

Mozzarella, Tomato Sauce, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil **\$13,89**

*Pair your Funghi e Carciofi with a Glass of Merlot (5oz) \$7,41*

*or Guinness (16oz) \$7,41*

### **PROSCIUTTO COTTO** (Italian Cooked Ham)

Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham, EVO Oil, Basil **\$14,82**

*Pair your Prosciutto Cotto with a Glass of Prosecco (5oz) \$7,41*

*or Peroni (12oz) \$5,56*

### **PROSCIUTTO COTTO e FUNGHI** (Italian Cooked Ham and Mushrooms)

Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham, Fresh Mushrooms, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Prosciutto Cotto e Funghi with a Glass of Corvina Rosè (5oz) \$7,41*

*or Peak Organic IPA (12oz) \$5,56*

### **CAPRICCIOSA** (Italian Cooked Ham, Artichokes and Mushrooms)

Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Capricciosa with a Glass of Cabernet Sauvignon (5oz) \$7,41*

*or Menabrea (12oz) \$7,41*

### **QUATTRO STAGIONI** (The typical Four-Seasons Italian Pizza, with four separate ingredients)

Mozzarella, Tomato Sauce, Italian Prosciutto Cotto Ham (Spring), Fresh Mushrooms (Summer), Italian Olives (Fall), Artichokes (Winter), Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Quattro Stagioni with a Glass of Cabernet Sauvignon (5oz) \$7,41*

*or Menabrea (12oz) \$7,41*

### **PROSCIUTTO CRUDO** (Italian Seasoned Prosciutto Crudo Ham)

Mozzarella, Tomato Sauce, Seasoned Italian Prosciutto Crudo Ham, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Diavola with a Glass of Cabernet Sauvignon (5oz) \$7,41*

*or Allagash White (12oz) \$5,56*

### **BIANCA NEVE** (White Pizza - no red sauce - with Sausage)

Mozzarella, Ricotta, Sausage, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Bianca Neve with a Glass of Cabernet Sauvignon (5oz) \$7,41*

*or Peroni (12oz) \$5,56*

### **QUATTRO FORMAGGI** (White Pizza - no red sauce - just Cheese)

Mozzarella, Gorgonzola, Goat Cheese, Parmesan, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Quattro Formaggi with a Glass of Pinot Grigio (5oz) \$7,41*

*or Allagash White (12oz) \$5,56*

### **RICOTTA e SPINACI** (White Pizza - no red sauce - with Italian Ricotta and Baby Spinach)

Mozzarella, Ricotta, Spinach, Parmesan, Garlic, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Quattro Formaggi with a Glass of Pinot Grigio (5oz) \$7,41*

*or Peak Organic IPA (12oz) \$5,56*

### **RUCOLA e PARMIGIANO** (White Pizza - no red sauce - with Parmesan and Baby Arugula)

Mozzarella, Ricotta, Cooked Arugula (let us know if you want it topped raw at the end), Parmesan, Black Pepper, Extra Virgin Olive Oil, Basil **\$15,74**

*Pair your Quattro Formaggi with a Glass of Pinot Grigio (5oz) \$7,41*

*or Allagash White (12oz) \$5,56*



## Típiche PIZZE Italiane

...continue

<b>DIAVOLA</b> (Someone call it Pepperoni Pizza)		
Mozzarella, Tomato Sauce, Spicy Italian Salami, Red Hot Chili Pepper, Extra Virgin Olive Oil, Basil		<b>\$15,74</b>
	Pair your Diavola with a Glass of Cabernet Sauvignon (5oz)	\$7,41
	or Guinness (16oz)	\$7,41
<b>SALSICCIA</b> (Sausage)		
Mozzarella, Ricotta, Tomato Sauce, Sausage, Extra Virgin Olive Oil, Basil		<b>\$15,74</b>
	Pair your Salsiccia with a Glass of Merlot (5oz)	\$7,41
	or Menabrea (12oz)	\$7,41
<b>BOSCAIOLA</b> (Mushrooms and Sausage)		
Mozzarella, Tomato Sauce, Sausage, Fresh Mushrooms, Extra Virgin Olive Oil, Basil		<b>\$16,67</b>
	Pair your Boscaiola with a Glass of Cabernet Sauvignon (5oz)	\$7,41
	or Peak Organic IPA (12oz)	\$5,56
<b>CALZONE CLASSICO</b> (The Italian Most Popular Folded Pizza)		
Stuffed with Ricotta, Italian Prosciutto Cotto Ham, Fresh Mushrooms, Artichokes Topped with Tomato Sauce and Extra Virgin Olive Oil		<b>\$17,59</b>
	Pair your Calzone Classico with a Glass of Corvina Rosè (5oz)	\$7,41
	or Allagash White (12oz)	\$5,56
<b>CALZONE VEGETARIANO</b> (A Vegetarian Folded Pizza Option)		
Stuffed with Ricotta, Spinach, Fresh Mushrooms, Garlic Topped with Tomato Sauce and Extra Virgin Olive Oil		<b>\$17,59</b>
	Pair your Calzone Vegetariano with a Glass of Pinot Grigio (5oz)	\$7,41
	or Allagash White (12oz)	\$5,56
<b>PIZZA del PIZZAIOLO</b> (Surprise Pizza)		
Mozzarella, Tomato Sauce, Extra Virgin Olive Oil, Basil and... our Pizza Cook decide the rest!		<b>\$17,59</b>
	Pair your Pizza del Pizzaiolo with a Glass of Cabernet Sauvignon (5oz)	\$7,41
	or Menabrea (12oz)	\$7,41
<b>MAIALONA</b> (The big Pig Pizza)		
Burrata Cheese, Tomato Sauce, Sausage, Prosciutto Cotto Ham, Spicy Italian Salami, Extra Virgin Olive Oil, Basil		<b>\$17,59</b>
	Pair your Maialona with a Glass of Merlot (5oz)	\$7,41
	or Guinness (16oz)	\$7,41
<b>ANANAS</b> (please... don't do that!)		
We are Italian and in Italy we don't eat Pizza with Pineapple, but of course we are in the USA, so if you really want a <b>Pineapple Pizza</b> (Mozzarella, Tomato, Evo, Basil, a lot of Pineapple and... ..\$24,07!!!		
	Pair your Ananas with a Glass of Prosecco (5oz)	\$7,41
	or Allagash White (12oz)	\$5,56

### NEED TO MODIFY OUR RECIPES?

<b>GLUTEN FREE:</b>	If you can't eat Gluten, ask for our 12" Gluten Free Crust	\$3,70
<b>VEGAN:</b>	If you can't eat Dairy, ask for our Vegan Mozzarella	\$3,70
<b>ADDINGS:</b>	We offer Authentic Italian Recipes but if you need to add some ingredients, not only on Pizzas, but on any of our dishes:	
	Dressings or Vegetables	\$0,93
	Cheeses	\$1,85
	Meat or Fish:	\$2,78

**NOTE:** We serve Pizzas uncut, as we do it in Italy, but if you don't want to use your fork and knife, just tell us



### *Tipiche INSALATE Italiane*

*Our Salads are dressed with a Daily-made "Vinaigrette", composed of Extra-Virgin Olive Oil, Modena Balsamic Vinegar and Salt.. this is the way we dress Gourmet Salads in Italy*

#### **INSALATA Milano**

*Crispy Mixed Local Greens with Red Onions, Tomatoes and Parmesan Cheese, dressed with our Daily-made Vinaigrette*

**\$11,11**

*Pair your Milano with a Glass of Prosecco (5oz)  
or Allagash White (12oz)*

\$7,41

\$5,56

#### **INSALATA Manzoni**

*Crispy Mixed Local Greens topped Dry Cranberries, Sun Dried Tomatoes, Carrots and Parmesan Cheese, dressed with our Daily-made Vinaigrette*

**\$12,04**

*Pair your Manzoni with a Glass of Corvina Rosè (5oz)  
or Peroni (12oz)*

\$7,41

\$5,56

#### **INSALATA Naviglio**

*Local Baby Arugula and Crispy Mixed Greens with Olive Oil Tuna, Capers, Red Onions and Tomatoes, dressed with our Daily-made Vinaigrette*

**\$12,96**

*Pair your Naviglio with a Glass of Prosecco (5oz)  
or Menabrea (12oz)*

\$7,41

\$7,41

#### **INSALATA Italia**

*Crispy Mixed Local Greens with Fresh Basil leaves and Ciliegine di Mozzarella, Grape Tomatoes and Pepper, dressed with our Daily-made Vinaigrette*

**\$12,96**

*Pair your Italia with a Glass of Pinot Grigio (5oz)  
or Peroni (12oz)*

\$7,41

\$5,56

#### **INSALATA Duomo**

*Local Baby Spinach and Baby Arugula with Garbanzo Beans, Shaved Parmesan and Sundried Tomatoes, dressed with our Daily-made Vinaigrette*

**\$13,89**

*Pair your Duomo with a Glass of Pinot Grigio (5oz)  
or Peak Organic IPA (12oz)*

\$7,41

\$5,56

#### **INSALATA Amalfitana**

*Crispy Mixed Local Greens and Baby Arugula with White Anchovies in Vinegar, Capers, Grape Tomatoes and Oregano, dressed with our Daily-made Vinaigrette*

**\$13,89**

*Pair your Amalfitana with a Glass of Prosecco (5oz)  
or Peak Organic IPA (12oz)*

\$7,41

\$5,56

#### **INSALATA Montenapoleone**

*Local Baby Spinach and Crispy Mixed Greens with Carrots, Goat Cheese, Olives, Shaved Parmesan and Walnuts, dressed with our Daily-made Vinaigrette*

**\$14,82**

*Pair your Montenapoleone with a Glass of Cabernet Sauvignon (5oz) or Guinness (16 oz)*

\$7,41

#### **INSALATA La Scala**

*Crispy Local Mixed Greens with Italian Prosciutto Cotto Ham, Crumbled Goat Cheese, Dry Cranberries and Walnuts, dressed with our Daily-made Vinaigrette*

**\$15,74**

*Pair your La Scala with a Glass of Cabernet Sauvignon (5oz) or Guinness (16 oz)*

\$7,41

#### **INSALATA di Pollo**

*Crispy Local Mixed Greens with Home-made Chicken Breast, Grape Tomatoes, Red Onions, Gorgonzola Blue Cheese and Walnuts, dressed with our Daily-made Vinaigrette*

**\$16,67**

*Pair your Pollo with a Glass of Cabernet Sauvignon (5oz) or Guinness (16 oz)*

\$7,41



## RISOTTI

*Made with best Italian Rice and Home-made Recipes*

### RISOTTO AL SALTO *Classico*

Tasteful Crispy Saffron Risotto Cake topped with Parmesan Cheese

**\$9,26**

*Pair your Rice with a Glass of Prosecco (5oz)*

\$7,41

*or Allagash White (6oz)*

\$5,56

### RISOTTO AL SALTO *ai FUNGHI*

Tasteful Crispy Saffron Risotto Cake topped with Fresh Mushrooms Tomato Sauce

**\$10,19**

*Pair your Rice with a Glass of Corvina Rosè (5oz)*

\$7,41

*or Peroni (12oz)*

\$5,56

### RISOTTO AL SALTO *ai CARCIOFI*

Tasteful Crispy Saffron Risotto Cake topped with Artichokes Tomato Sauce

**\$11,11**

*Pair your Rice with a Glass of Merlot (5oz)*

\$7,41

*or Guinness (16oz)*

\$7,41

### ARANCINO *di* RISOTTO *Classico*

Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella, topped with Parmesan

**\$12,96**

*Pair your Rice with a Glass of Prosecco (5oz)*

\$7,41

*or Peak Organic IPA (12oz)*

\$5,56

### ARANCINO *di* RISOTTO *al Pomodoro*

Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella served with Home-made Tomato Sauce **\$14,82**

*Pair your Rice with a Glass of Pinot Grigio (5oz)*

\$7,41

*or Menabrea (12oz)*

\$7,41

### ARANCINO *di* RISOTTO *alla Bolognese*

Fried Rice-Ball of Saffron Risotto stuffed with Mozzarella served with Home-made Bolognese Sauce

**\$16,67**

*Pair your Rice with a Glass of Cabernet Sauvignon (5oz)*

\$7,41

*or Guinness (16oz)*

\$7,41

### SPECIAL CREAMY RISOTTO CLASSICO

If booked in advance and for parties of 6 people or more, Enrico or Mauro will be honored to cook and serve Special Creamy Risotto for all of you... just let us know the day before!

**RISOTTO *alla Milanese***: Traditional Yellow Saffron Milanese Style Risotto

**\$24,07 person**

**RISOTTO *alla Salsiccia***: Traditional White Style Risotto with Sausage

**\$24,07 person**

## ZUPPA (Soup)

*Made with best Fresh Local Ingredients and Home-made Recipe*

### PASSATA DI VERDURE (Vegetable Soup)

Typical Italian Hot Vegetable Soup made only with Fresh Local Ingredients: no Gluten, no Dairy, no Meat, no Fish... just a blend of Vegetables and Legumes, that may vary during the seasons

**\$16,67**

*Pair your Passata di Verdure with a Glass of Corvina Rosè (5oz)*

\$7,41

*or Peroni (12oz)*

\$5,56



## POLENTA

*A traditional Northern Italy Cornmeal Porridge enriched with Mild Italian Gorgonzola Blue Cheese*

### POLENTA, GORGONZOLA e SALSICCIA

Milanese style Polenta made with Gorgonzola served with Sausage Tomato Sauce **\$12,96**

Pair your Polenta with a Glass of Merlot (5oz) \$7,41

or Peak Organic IPA (12oz) \$5,56

### POLENTA, GORGONZOLA e FUNGHI

Milanese style Polenta made with Gorgonzola served with Fresh Mushroom Tomato Sauce **\$14,82**

Pair your Polenta with a Glass of Corvina Rosè (5oz) \$7,41

or Guinness (16oz) \$7,41

### POLENTA, GORGONZOLA e CERVO

Milanese style Polenta made with Gorgonzola served with Venison Ragù Sauce **\$16,67**

Pair your Polenta with a Glass of Cabernet Sauvignon (5oz) \$7,41

or Allagash (12oz) \$5,56

## GNOCCHI

*Authentic Potatoes Dumplings made in Italy, served with our daily home made fresh sauces*

### GNOCCHI di PATATE al Pomodoro

Soft Potato Dumplings served with Home-made Tomato Sauce **\$12,96**

Pair your Gnocchi with a Glass of Merlot (5oz) \$7,41

or Menabrea (12oz) \$7,41

### GNOCCHI di PATATE alla Bolognese

Soft Potato Dumplings served with Home-made Bolognese Sauce **\$14,82**

Pair your Gnocchi with a Glass of Cabernet Sauvignon (5oz) \$7,41

or Guinness (16oz) \$7,41

### GNOCCHI di PATATE al Pesto

Soft Potato Dumplings served with our Fresh Home-made Basil Pesto Sauce **\$16,67**

Pair your Gnocchi with a Glass of Pinot Grigio (5oz) \$7,41

or Peroni (12oz) \$5,56

## PASTA ...Gluten Free!

*Authentic Italian Gluten Free Pasta served with our daily home made fresh sauces*

Choose between **MACCHERONI** (made with Red Lentils) or **FUSILLI** (made with Green Peas)

...and one of the following Dressings:

Tomato **\$12,96**

Bolognese **\$14,82**

Basil Pesto **\$16,67**

## LOBSTER SPECIALS

*Some Gourmet Dishes made with Local Lobster and Italian Recipes*

**PIZZA all'ARAGOSTA** (Mozzarella, Grape Tomatoes, Lobster, Evo, Basil) **\$25,00**

**SPAGHETTI all'ARAGOSTA** (Squid Ink Black Italian Spaghetti, Tomato Sauce, Lobster, Evo, Basil) **\$25,00**

**INSALATA di ARAGOSTA** (Crispy Mixed Local Greens with Fresh Basil Leaves, Lobster, Grape Tomatoes, Red Onions) **\$25,00**

## DAILY SPECIALS

*Sometime we make some Special Prep... just ask... we may have some today*



## *Tipici DESSERT Italiani*

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### *Sweet Pizzas:*

*Did you know Pizza can be a dessert too?*

*Just choose the topping of our Home Made Sweet Dough and our Wood Fire Brick Oven will do the rest*

#### **PIZZA DOLCE alla NUTELLA**

Sweet 11" Pizza topped with Nutella, the famous Italian Almond Chocolate Cream **\$12,04**  
Pair your Dessert Pizza with a Glass of Porto (2oz) \$9,26  
or Aperol Spritz Cocktail \$10,19

#### **PIZZA DOLCE all'ARANCIA**

Sweet 11" Pizza topped with Orange Marmalade **\$10,19**  
Pair your Dessert Pizza with a Glass of Moscato (5oz) \$9,26  
or Mimosa Cocktail \$9,26

#### **PIZZA DOLCE alle FRAGOLE**

Sweet 11" Pizza topped with Strawberry Jam **\$10,19**  
Pair your Dessert Pizza with a Glass of Moscato (5oz) \$9,26  
or Rossini Cocktail \$9,26

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### *Sweet Italian Comforts:*

*Fresh Home-Made desserts made combining Best Local Ingredients and Authentic Italian Recipes*

#### **PANNA COTTA ai LAMPONI**

Traditional Italian Dessert made with Steamed Fresh Chilled Cream, Fresh Raspberries and Vanilla Beans **\$10,19**  
Pair your Panna Cotta with a Glass of Moscato (5oz) \$9,26  
or Limoncello (2oz) \$8,33

#### **DITA di GNOCCO FRITTO**

Fingers of Sweet Fried Dough topped with Nutella (or Honey... you choose!), Sugar and Cocoa **\$10,19**  
Pair your Gnocco Fritto with a Glass of Porto (2oz) \$8,33  
or Nocino (2oz) \$8,33

#### **CREMA di RICOTTA e CIOCCOLATO**

Light Chocolate Mousse made with Fresh Ricotta and Crispy White Chocolate Pearls, topped with Whipped Cream **\$11,11**  
Pair your Crema with a Glass of Porto (2oz) \$8,33  
or Tanqueray Negroni Cocktail \$12,04

#### **CANNOLI MIGNON alla MILANESE**

Traditional Italian Cannoli filled with Fresh Mascarpone Amaretto di Saronno Cream **\$11,11**  
Pair your Cannoli with a Glass of Moscato (5oz) \$9,26  
or Grappa (2oz) \$8,33

#### **TIRAMISU**

Traditional Italian Sponge cake lightly soaked in Espresso Coffee, topped with Mascarpone Cream and dusted with Cocoa Powder **\$12,04**  
Pair your Tiramisu with a Glass of Porto (2oz) \$8,33  
or Americano Cocktail \$12,04