

Dessert Menu

Tiramisu

Two layers of espresso drenched sponge cake divided by mascarpone cream & dusted with cocoa powder.

Chocolate Praline

A chocolate pudding paste covered with roylaltine, chocolate fondant & truffle mousse. Finished with a chocolate mirror.

Biscotti Della Nonna Assortiti

A selection of assorted Italian cookies.

Frutta di Bosco

Short pastry base filled with chantilly cream, topped with a layer of sponge cake & an assortment of berries: blueberries, blackberries, red currants, raspberries, & strawberries.

Creme Brulee

Creamy custard topped with caramelized sugar.

Tartufo

Chocolate gelato with a heart of zabaglione or Lemon gelato with a heart of limoncello.

Affogato Al Caffè

Scoop of vanilla gelato affogato (soaked) with espresso.

Gelato and Sorbetto

Vanilla, Chocolate, or Hazelnut Gelato

Lemon Sorbetto

All desserts are 8 dollars each

Dessert Wines and Ports

Croft Distinction

9

Croft, 10 year Tawny Port

11

Taylor Fladgate, 20 year Tawny Port

14

Pacific Rim, Vin de Glaciere

10

*“Si Vive Una Sola Volta” Salute!
“You Only Live Once” Cheers!*