

Dolci ~ *Desserts*

Mousse Cioccolato 7.95

Frozen Chocolate Mousse – smooth, creamy milk chocolate mousse drizzled with Callebaut chocolate sauce and sprinkled with caramelized almonds.

Crema Fritta 10.95

Sweet Fried Cream – small pillows of delicately breaded vanilla custard, deep fried, served on a pool of Callebaut chocolate sauce, with a sweet raspberry sauce for dipping.

Crème all'Arancia 7.95

Frozen Custard – a taste reminiscent of an old fashioned Creamsicle, very creamy, smooth, with a touch of orange, drizzled with raspberry sauce.

Cannoli Mini Size 4.95 Regular 7.95

A crisp pastry shell, hand filled, with a crème of sweetened ricotta, whipped cream, raisins nuts and chocolate bits, presented on Callebaut chocolate sauce.

Cioccolato Tre 10.95

Chocolate sampler – Frozen chocolate mousse, a mini cannoli and a mini crunchy walnut lace shell with a scoop of chocolate hazelnut gelato.

Sorbetto ~ Gelato

Sorbetto di Lamponi 6.95

Raspberry Sorbet – smooth, light and refreshing,
complimented with a homemade pizzelle.

Sorbetto di Ananas Crema 6.95

Pineapple and Cream Sorbet – dense sweet cream with
crushed pineapple, complimented with a pizzelle.

Gelato di Gianduja 8.95

Chocolate Hazelnut Ice Cream – creamy, supple, made with
finely ground hazelnuts, Callebaut chocolate and fresh
cream, served in a crunchy walnut lace shell.

Gelato di Fragola 8.95

Strawberry Ice Cream – made with chunks of fresh ripe
strawberries and rich dense sweet cream, served in a crunchy
walnut lace shell.

◇ After dinner ◇

Limoncello 7.50

Our proprietor's recipe takes over 80 days to infuse the
refreshing natural lemon flavor.

Vin Santo 9.50

Vin Santo del Chianti by Felsina, vanilla and raisin flavors,
hints of orange, mango, honey.

Grappa 6.00 and up

a fragrant, grape-based pomace brandy of Italy,
ask to see our 'Grappa Bar' list of over 75 selections.