



# I Dolci

ALL DESSERTS \$8.00 UNLESS OTHERWISE NOTED ~

## ~ COMPLEANNO ~

DENSE CHOCOLATE CAKE LAYERED WITH WHITE CHOCOLATE CREAM CHEESE FROSTING...  
A BIRTHDAY CAKE LIKE NONNA MIGHT MAKE!!

## ~ MANDORLA ~

TRADITIONAL SUBTLE SWEET ITALIAN CAKE FLAVORED WITH PURE ALMOND EXTRACTS.

## ~ PAN PERDUTO~

PANETTONE BREAD PUDDING WITH HINTS OF CINNAMON, ORANGE AND FIG WITH WHIPPED MASCARPONE AND GRAND MARNIER CARAMEL SAUCE

## ~ CASSATTA SICILIANA ~

POUND CAKE LAYERED WITH SWEET RICOTTA CHEESE, CHOCOLATE AND ALMONDS, ALL SMOTHERED IN A RICH CHOCOLATE SHELL.

## ~ TORTA ALLA INDULGENZA ~

A RICH DARK CHOCOLATE TORTE, SERVED SLIGHTLY WARMED SO THAT IT MELTS IN YOUR MOUTH.

## ~ TIRAMISU ~

OUR VERSION OF THE ITALIAN CLASSIC. SPONGE CAKE DRIZZLED WITH ESPRESSO AND DARK RUM, LAYERED WITH DARK BELGIAN CHOCOLATE AND MASCARPONE

## ~ ICE CREAM & GELATO ~

TRY TWO SCOOPS OF VANILLA, SPUMONI OR CAPPUCINO CHIP ICE CREAM OR OUR DAILY SELECTION OF AUTHENTIC ITALIAN GELATO OR SORBETTO FOR A REFRESHING TREAT.  
\$4.50

DESSERTS HAVE BEEN MADE BY OUR STAFF  
OR  
BO SNYDER OF BEAU CHOCOLAT.

# Dessert Wines

## WHITES

VIGNALTA - FIOR D'ARANCIA "ALPIANAE"	2oz \$7.50 \$30.00
FALCHINI VIN SANTO	\$6.00 \$30.00
PANERETTA VIN SANTO	\$8.00 \$36.00
CA RUGATE- "LA PERLARLA"	\$8.00 \$44.00
MACULAN - TORCOLATO	- \$50.00
COPPO- MOSCATO D' ASTI	375ML \$18.00 750ML \$30.00

## REDS

ANTONELLI SAGRANTINO PASSITO	\$9.50 \$46.00
SMITH WOODHOUSE VINTAGE 1997 PORTO	\$9.50 -
TAYLOR FLADGATE TAWNY PORT 20YRS.	\$7.50 -
ALLEGRIANI RECIOTO DI VALPOLICELLA	500ML \$78.00

## AMARO & DIGESTIVI

AVERNA	\$7.50 -
GRAPPA	

## PROUDLY SERVING COFFEE

ESPRESSO	\$2.50
AMERICANO	\$2.50
LATTE	\$3.00
CAPPUCINO	\$3.00
BREWED COFFEE	\$2.00