

***TIRAMISU \$ 8***

Layers of Italian ladyfingers, drenched in a rich espresso coffee, divided by mascarpone cream, dusted with cocoa powder. Served with whipped cream

***CANNOLI ALLA SICILIANA \$ 8***

Authentic crispy pastry shell, filled with a cream made of high quality ricotta cheese and garnished ends with dark chocolate chips. Three mini-cannoli for portion

***TORTA AL CIOCCOLATO – CHOCOLATE CAKE \$ 10***

Traditional italia layer chocolate cake, filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. Served with a scoop of vanilla gelato

***TORTA DELLA NONNA \$ 8***

Pastry cream with a hint of lemon on a base of short pastry, topped with pine nuts, almond and powdered sugar. Served with a scoop of vanilla gelato

***PANNA COTTA \$ 8***

Sweetened cooked cream topped with raspberry coulis. Served with whipped cream

***PUMPKIN BREAD PUDDING \$ 10***

Classic recipe, topped with caramel sauced and served warm with a scoop of vanilla gelato

***LIMONCELLO SORBET \$ 8***

Refreshing creamy lemon sorbet swirled together with authentic italian limoncello, presented in a champagne glass

***AFFOGATO AL CAFFE' \$ 8***

One scoop of vanilla gelato “drowned” in a shot of hot italian espresso

***GELATO \$ 4***

A scoop of vanilla gelato topped with chocolate sauce