

# Dolce e Gelato...

⑤ **Gelato ai Frutti di Bosco | 13.50**

Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

**Crème Brûlée | 9.75**

Homemade orange flavored custard with a burnt sugar crust.

**Tiramisù | 10.25**

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

**Cannoli | 10.25**

A traditional sicilian hard shell pastry filled with ricotta cheese, chocolate chips and lemon zest.

⑤ **Tortino al Cioccolato | 13.25**

Mini chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.

**Torta della Nonna | 10.25**

Fragrant short pastry filled with lemon cream and topped with pine nuts.

**Spumoni | 11.00**

Layered pistachio, vanilla, strawberry and chocolate gelato with a maraschino cherry and whipped cream.

⑤ **Tartufo al Caffé | 13.50**

Chocolate truffle drowned in espresso and Grand Marnier.

**Gelato | 9.00**

Your choice of gourmet Italian gelato.

**Sorbetto | 9.50**

Your choice of sorbet.