

Dolce e Gelato...

Crème Brûlée | 14.00

Homemade vanilla flavored custard with a burnt sugar crust.

Tiramisù | 15.00

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

Cannoli | 15.00

A Sicilian specialty. Hard shell filled with ricotta cheese, chocolate chips and lemon zest.

⑤ **Tortino al Cioccolato | 16.50**

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

Torta della Nonna | 14.00

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

⑤ **Spumoni | 15.50**

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

⑤ **Affogato al Caffé | 18.00**

Vanilla gelato drowned in espresso and Grand Marnier.

Gelato | 12.00

Your choice of gourmet Italian gelato.
Ask your server for selection.

Sorbetto | 12.00

Ask for today's selection.