

DESSERTS

TIRAMISU', LADY FINGERS DIPPED IN ESPRESSO AND LAYERED WITH CLOUD-LIGHT MASCARPONE CREAM AND BELGIAN CHOCOLATE. \$5.50

CRÈME-BULÉ', CARAMELIZED CUSTARD WITH FRESH BERRIES \$5.50

TORTA DELLA NONNA, LAYERS OF SHORT PASTRY FILLED WITH LEMON PÂTISSERIE CREAM, TOPPED WITH PINE NUTS AND DUSTED ICING SUGAR. \$6.00

CHOCOLATE CAKE SOUFFLE FLOURLESS CHOCOLATE CAKE BAKED AND, DUSTED WITH POWDERED SUGAR, TOPPED WITH VANILLA ICE CREAM AND WHIPPED CREAM. \$6.00

RICOTTA CHEESECAKE

CHEESECAKE MADE WITH RICOTTA! DELICATELY TEXTURE WITH A HINT OF NATURAL ORANGE ESSENCE, SITS ON A SPONGE CAKE BASE \$6.00

TORTA DI MELE APPLE TART

SHORT PASTRY BASE FILLED WITH SLICED APPLES AND GLAZE DECORATED WITH A LATTICE OF SHORT PASTRY STRIPS \$6.00

TORTA NOCI CHOCOLATE HAZELNUT CAKE

LAYERS OF RUM SOAKED HAZELNUT SPONGE CAKE SEPARATED BY HAZELNUT GANACHE, FINISHED WITH CHOCOLATE CURLS AND TOASTED HAZELNUTS. \$6.00

CANNOLI CLASSIC SICILIAN PASTRY, LIGHT FLAKY PASTRY FILLED WITH FRESH SWEETENED RICOTTA CHEESE & SPRINKLED WITH CHOCOLATE \$5.50

BABA' AL RUM

TRADITIONAL DESSERT FROM NAPLES, DELICIOUS RUM SOAKED CAKE SERVED WITH VANILLA GELATO \$6.50

GELATI

AFFOGATO AL CAFFÈ', VANILLA ICE CREAM DIPPED IN ESPRESSO COFFEE, TOPPED WITH WHIPPED CREAM AND SHAVED CHOCOLATE. \$6.50

TARTUFO, THE CLASSIC TARTUFO SEMIFREDDO, WITH ZABAGLIONE CREAM CENTRE, COVERED BY A GIANDUIA CREAM AND CRUSHED PRALINATED HAZELNUT AND COCOA POWDER. \$6.50

SPUMONE, THE TRADITIONAL SICILIAN SEMIFREDDO MADE OF A LAYER OF HOMEMADE CHOCOLATE ICE CREAM, A LAYER OF HOMEMADE CHERRY ICE CREAM WITH SICILIAN PISTACHIO AND A BASE OF LADY FINGERS DIPPED IN RUM. \$6.00

CAPPUCCINO TRUFFLE

CAPPUCCINO GELATO WITH A HEART OF ESPRESSO, COVERED WITH COFFEE FLAVORED MERINGUE SPRINKLES \$6.50

DELICIOUS ITALIAN SORBET

WILD BERRY, MANGO, LEMON \$5.50