

| Made by Chef Diego Palacios |

## DESSERTS

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### **CANNOLI SICILIANA 11**

Homemade Italian pastry and fresh ricotta

### **TIRAMISU 10.5**

Homemade with ladyfingers, fresh whipped cream, Italian mascarpone cream cheese

### **DARK CHOCOLATE MOUSSE CAKE 11.5**

Dark chocolate mousse, dark chocolate cake, ganache

### *Gelatissimo* **BONBONS 8**

10 pieces in a variety of flavors.

Ask your server for available flavors

### **NEW YORK CHEESECAKE 11**

Traditional New York Cheesecake with your choice of Chocolate, Strawberry or Caramel topping

### **CRÈME BRÛLÉE 10.5**

Vanilla infused French style custard with melted sugar on top

### *Gelatissimo* **GELATO BASKET 11.5**

Two scoops in a waffle bowl. Available gelato flavors: Tangerine, Hazelnut, Strawberry, Milk Chocolate or Vanilla

### **FRESH FRUITS & HOMEMADE SORBET 11**

Mixed fresh fruits served with Gelatissimo mango and lemon sorbet

### **CHOCOLATE SALAMI 8.5**

Traditional in our family, smooth chocolate ganache, crunchy nuts, vanilla biscuits

## CORDIALS/LIQUEURS

**BAILEYS 10.5**

**LIMONCELLO 10.5**

**GRAPPA 10.5**

**AMARETTO DISARONNO 10.5**

**AVERNA AMARO SICILIANO 10.5**

**FERNET-BRANCA 10.5**

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## ESPRESSO & CAPPUCCINO

**COFFEE 3.5**

**DECAF COFFEE 3.5**

**ESPRESSO 3.5**

**DECAF ESPRESSO 3.5**

**CAPPUCCINO 4.5**

**DECAF CAPPUCCINO 4.5**

**ORGANIC TEA 3.5**

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## SPECIALTY COFFEE

### **ITALIAN COFFEE 16**

Amaretto Disaronno, coffee and fresh cream

### **BAILEYS COFFEE 13.5**

Baileys, coffee and fresh cream

### **B52 COFFEE 13.5**

Kahlúa, Baileys, Grand Marnier