

DESSERTS

| Made by Chef Diego Palacios |

CANNOLI SICILIANA 11

Homemade Italian pastry and fresh ricotta

TIRAMISU 11

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

BLUEBERRY LEMON CAKE 11.5

Sponge cake, lemon cream, tangy blueberry mousse, mascarpone cream cheese, homemade tuile

ITALIAN LEMON MERINGUE CAKE 11

Light, moist layered lemon cake covered in Italian meringue

DARK CHOCOLATE MOUSSE CAKE 11.5

Dark chocolate mousse, dark chocolate cake, ganache

Gelatissimo BONBONS 11.5

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 11

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 9.5

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

MARTINIS

ESPRESSO MARTINI CLASSICO 14.5

Deep Eddy Regular vodka, Kahlúa, Lavazza espresso

CAPPUCCINO MARTINI 14.5

Absolut Vanilla, Kahlúa, Bailey's, Lavazza espresso

SPECIALTY COFFEE

ITALIAN COFFEE 15.5

Amaretto Disaronno, Lavazza Coffee, Fresh cream

BAILEYS COFFEE 13.5

Baileys, Lavazza Coffee, fresh cream

B52 COFFEE 16

Kahlúa, Baileys, Grand Marnier, Lavazza Coffee

CORDIALS/LIQUEURS

TOMATIN LEGACY 12.5

THE MACALLAN 12 YEARS 18

THE MACALLAN 15 YEARS 45

LIMONCELLO 10.5

TIGNANELLO GRAPPA 15

SASSICAIA GRAPPA 37.5

AMARETTO DISARONNO 10.5

FERNET-BRANCA 13.5

PORT WINE

TAYLOR FLADGATE 10 YEARS TAWNY PORT 15

TAYLOR FLADGATE 20 YEARS TAWNY PORT 20

ESPRESSO & CAPPUCCINO

COFFEE 5 | ESPRESSO 5

CAPPUCCINO 5 | ORGANIC TEA 4

CAFFE LATTE 5