



Dolci

Cannolo Classico \$7

Pastry shell stuffed with a filling of whipped ricotta, strawberries, lemon & orange zest, covered with pistachio and a touch of chocolate.

Classico Tiramisu \$8

Espresso soaked lady fingers dipped in Marsala wine and Bacardi rum, layered with a creamy Italian mascarpone cheese, dusted with cocoa powder.

Chocolate Lava Cake \$8

Delicious individual house made chocolate lava cake with a rich warm and luscious molten chocolate center, topped with Vanilla Beans ice cream.

Torta Formaggio di Limoncello \$8

Hand-made Limoncello cheesecake, drizzled with caramel limoncello liquor, topped with freshly made whipped cream.

Cream Brulee \$9

Strawberries and Ghirardelli chocolate Vanilla bean custard with caramelized sugar.

Nido di Gelato e Frutta \$9

Refreshing combination of french vanilla ice cream, laced with an array of warm mixed fresh berries, slow simmered in a cinnamon and chianti wine sauce served in a graham crumbs filo dough.