

TIRAMISU \$13.95

Homemade simply heaven

PANNACOTTA \$13.95GF

*Eggless cream "flan" served with
mixed berry sauce Berry Berry Good*

MOUSSE AL CIOCCOLATO \$13 GF

*sinfully delicious homemade
Valrhona chocolate mousse with no cream*

TORTINO DI MELE CON

GELATO DI CANNELLA MESSICANA \$13.95

*warm apple tart served with
mexican cinnamon gelato*

*****CONTAINS TREE NUTS *****

TORTINA CROCCANTE AL CIOCCOLATO

E CAMELLO SENZA GLUTINE \$14.50 GF

*gluten free chocolate caramel crunch tart
served vanilla gelato and caramel sauce*

*****CONTAINS TREE NUTS *****

BOMBOLINI \$20.50

*Ricotta fritters with chocolate and
cream dipping sauces*

CROSTATA FARINA DI MANDORLE

E LIMONE \$14.25 GF

*gluten free almond lemon tart with our
homemade lemon curd and mascarpone gelato*

SORBETTO LIMONE E SALVIA \$14.50 GF. V

Artisanal sorbet, Sicilian lemons and sage

PISTACCHIO DI BRONTE \$ 15.50

*Pistachio Gelato Made Exclusively with
Pistachios from the Sicilian Town of Bronte.
The World's Best.*

OUR AFFOGATO \$15.00

BLAST FROM THE PAST

"AFFOGATO AL CAFFÈ" OUR WAY.

**A DELICIOUS CHOCOLATE TARTUFO SEMIFREDDO WITH
ZABAGLIONE HEART COVERED IN HAZELNUT PRALINES
AND DROWNED IN A SHOT OF ESPRESSO**

AFTER DINNER DRINKS

Limoncello Caffo \$13.00

Amaro del Capo \$13.00

Amaro Averna \$13.00

Sambuca Romana \$ 13.00

Mirto Tremontis Argiolas \$14.00

Williams Birne Pear Brandy Schladerer \$14.00

Ruby Port Sandeman \$13.00

Tawny Port Sandeman \$13.00

Moscato San Giuliano \$ 14.00

Vin Santo \$17.00

Grappa Sarpa di Poli Jacopo Poli \$16.00

Uvaviva Jacopo Poli \$16.00

Torcolato Jacopo Poli \$26.00

Grappa Amarone da Sigaro Capovilla \$26.00

Tears of Llorona Extra Añejo \$55.00

Hibiki Suntory Whisky Japanese Harmony \$26.00