

## Dessert Menu

### *Tiramisu*

*Two layers of espresso drenched sponge cake divided by mascarpone cream & dusted with cocoa powder.*

### *Tortino Ferrero*

*Fresh baked Nutella molten lava cake served with vanilla bean gelato.*

### *Chocolate Praline*

*A chocolate pudding paste covered with royaaltine, chocolate fondant & truffle mousse. Finished with a chocolate mirror.*

### *Biscotti Della Nonna Assortiti*

*A selection of assorted Italian cookies.*

### *New York Cheesecake*

*Traditional New York cheesecake flavored with a hint of vanilla.*

### *Creme Brulee*

*Creamy custard topped with caramelized sugar.*

### *Chocolate Tartufo*

*Chocolate gelato with a heart of zabaglione.*

### *Affogato Al Caffè*

*Scoop of vanilla gelato affogato (soaked) with espresso.*

### *Coppa Pistachio*

*Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.*

### *Caramel Chocolate Sea Salt Gelato*

*Served with a touch of frascobaldi, Tuscan extra virgin olive oil and a pinch of Sicilian sea salt.*

### *Gelato and Sorbetto*

*Vanilla, Chocolate, or Hazelnut Gelato*

*Lemon Sorbetto*

*All desserts are \$10.00 each*

## Dessert Wines and Ports

*Croft Distinction - Port*

*\$13.00*

*Croft, 10 year Tawny Port*

*\$15.00*

*Taylor Fladgate, 20 year Tawny Port*

*\$17.00*

*Pacific Rim, Vin de Glaciere*

*\$14.00*

*Dow's 1985 Vintage Port*

*\$30.00*

*"Si Vive Una Sola Volta" Salute!*

*"You Only Live Once" Cheers!*