

## ***HOMEMADE DESSERTS***

### ***TIRAMISU \$ 10***

Layers of Italian ladyfingers, drenched in a rich espresso coffee, divided by mascarpone cream, dusted with cocoa powder. Served with whipped cream

### ***CANNOLI ALLA SICILIANA \$ 9***

Authentic crispy pastry shell, filled with a cream made of high quality ricotta cheese and garnished ends with dark chocolate chips.

Three mini-cannoli for each portion

### ***TORTA AL CIOCCOLATO – CHOCOLATE CAKE \$ 11***

Traditional Italian layer chocolate cake, filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. Served with a scoop of vanilla gelato

### ***TORTA DELLA NONNA \$ 11***

Pastry cream with a hint of lemon on a base of short pastry, topped with pine nuts, almond powdered sugar. Served with a scoop of vanilla gelato

## ***DESSERTS IMPORTED FROM ITALY***

### ***SPUMONE GELATO \$ 10***

A classic combination of three ice cream flavors – strawberry, chocolate, pistachio - all coated with dark chocolate, served with a touch of whipped cream and a glazed red cherry on top

### ***LIMONCELLO SORBET \$ 9***

Refreshing creamy lemon sorbet swirled together with authentic Italian limoncello, presented in a champagne glass

***AFFOGATO AL CAFFE' \$ 8***

One scoop of vanilla gelato “drowned” in a shot of hot Italian espresso

***GELATO \$ 6***

A scoop of vanilla gelato topped with chocolate sauce

***Dessert wines***

Porto wine Graham's six grapes reserve \$ 13

Moscato D'Asti Primo Bacio Scagliola \$ 13

***Coffee and tea***

Regular / Decaf Coffee \$ 3

Espresso / Decaf Espresso \$ 3

Double espresso / Double espresso Decaf \$ 5

Cappuccino / Decaf Cappuccino \$ 5

Latte \$ 5

Hot tea \$ 4