

DESSERT MENU

PUMPKIN CHEESECAKE

Actually made with locally grown banana squash roasted in house and combined with a crust made of Italian amaretti—served with house caramel — 8.00

SBRISOLONA

An old almond traditional cake from my area that goes back at least 3 centuries—the name means “crumble” and we served it with local apples cooked in caramel sauce and vanilla crème anglaise—8.00

CHOCOLATE DECADENCE

Truffle-like flourless chocolate decadence cake, served with raspberry sauce – 7.50
(gluten free)

TIRAMISU**

The quintessential Italian dessert at its best! Luscious coffee flavored mascarpone cream, airy genoise cake and house made ladyfingers – 8.00

CRÈME BRULEE

Classic with vanilla beans – 7.00 (gluten free)

SORBETTO

Imported from Italy – we offer two flavors: lemon and mango. – 6 (dairy & gluten free)

CROSTATA

Crostatas are classic Italian cakes that consist of a buttery crust often flavored with liquor—ours has amaretto—filled with all sorts of different possibilities. Our special crostata has a layer of custard, a layer of dark chocolate, a layer of Italian cherries in heavy syrup, and finally a topping of toasted almonds and egg whites—we serve it with cherry sauce—a must try! - 7.50

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### **DESSERT WINES BY THE GLASS**

**Whitewater Hill Zero Below** - local winery - Later Harvest Chardonnay -- 8

**Castello di Meleto Vin Santo** - Caramelized Chianti Classico -- 11

**\*THIS ITEM CONTAINS RAW EGGS – CONSUMING RAW EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

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