DOLCI - SWEETS

Cannoli Crisps - 10

Cracked Pastry Shell with a Dollop of Lightly Sweetened Lemon Ricotta Garnished with Chopped Pistachio, Fruit Preserves and Dark Chocolate Shavings, Finished with Frangelico-Chocolate Syrup

White Chocolate Cheesecake - 10

Classic Cheesecake with Graham Cracker Crust, Fresh Seasonal Berries, Strawberry Coulis

Crostata di Mele con Gelato - 11

Warm Apple Pie with Vanilla Gelato and Salted Caramel

Torta Mousse al Cioccolato - 10

Triple Chocolate Mousse Cake with Chocolate Ganache, Seasonal Berries and Whipped Cream

Poor Italian Tiramisu - 9

Mascarpone Crème Anglais, Savoiardi Biscotti, Espresso & Cocoa

Zabaglione - 10 (GF)

(An Ancient Dessert Created in the Medici Kitchens of Florence during the 1500's)

A Frothy Dessert Made of Fresh Egg Yolks, Fortified Marsala Wine and Sugar - Whisked Over Direct Heat

Gelato & Sorbetto

Coppa Stracciatella - 9 (GF)

Vanilla Gelato Sundae With Chocolate Sauce and Whipped Cream

Sorbetto al Limone - 9 (GF)

Refreshing and Light Lemon Sorbet

POOR ITALIAN

Caffè

Latte / Cappuccino - 4

Espresso Coffee & Steamed Milk

Espresso - 2 ½

Brewed Coffee - 2 ½

Selection of Teas - 2 ½