

# DESSERTS

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| Made by Chef Diego Palacios |

## **PROFITEROLES 10.5**

Delicate puff pastry filled with your choice of Vanilla, Strawberry or Chocolate Gelatissimo gelato

## **CHOCOLATE BROWNIE 10.5**

with Gelatissimo gelato

## **CANNOLI 11**

Homemade Italian pastry filled with ricotta

## **TIRAMISU 10.5**

Homemade, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder

## *Gelatissimo* **BONBONS 11**

For two. 10 pieces in a variety of flavors.  
Ask your server for available flavors

## **ITALIAN LEMON MERINGUE CAKE 10.5**

Light, moist layered lemon cake covered in Italian meringue

## **PISTACHIO CHEESECAKE 11**

Homemade cheesecake, pistachios and a crumb bottom crust

## **CRÈME BRÛLÉE 10.5**

Vanilla infused French style custard with melted sugar on top

## *Gelatissimo* **GELATO 9.5**

Daily specials

# DESSERTINIS

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## **ESPRESSO MARTINI 13.5**

Deep Eddy Regular Vodka, Kahlua, LaVazza Espresso, Simple syrup

## **CAPPUCCINO MARTINI 13.5**

Absolut Vanilla, Kahlua, Baileys, LaVazza Espresso

# AFTER DINNER

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## Cognacs

Hennessy VSOP 17.5 | Hennessy XO 37.5  
Rémy Martin 16

## Single Malts

Tomatin Legacy 12.5 | The Macallan 12 years 18  
The Macallan 15 years 45

## Port Wine

Taylor Fladgate Ruby Port 11  
Taylor Fladgate Tawny 20 Port 20

## Dessert Wine

La Roncaia Picolit Italia 🍷 15 - 🍷 75  
Masi Recioto della Valpolicella Classico 🍷 18 - 🍷 90

## After Dinner Liqueur

Sambuca 10.5 | Limoncello 10.5 | Frangelico 10.5  
Grand Marnier Cuvée Du Centenaire 21.5 |  
Fernet Branca 13.5

## Specialty Coffee

Italian Coffee 13.5 Amaretto Disaronno, Coffee and Fresh Cream  
Baileys Irish Coffee 13.5 Baileys, Coffee and Fresh Cream  
B52 Coffee 13.5 Kahlúa, Baileys and Grand Marnier

## Coffee

Cappuccino 5 | Espresso 5  
Coffee (Regular/Decaf) 4 | Organic Tea 4