

DOLCE

In Italy, after dinner, people typically have a dessert (dolce), followed by espresso/coffee, finished with a digestivo.

Tortino al Fiamma \$12

warm chocolate lava cake

Chocolate, caramel and berry sauce, berries, crumbled nuts, ice cream

Panna Cotta \$7

italian custard with berries

Vanilla bean, orange zest, mixed berries, homemade vanilla cookie

Can be made Gluten Free 

Strudel di Mele \$8

north italian apple strudel

Puff pastry, apples, raisins, cinnamon, caramel, ice cream

Torta di Ricotta \$8

airy, traditional italian cheesecake

Ricotta cheese, mascarpone, berries, berry sauce, ice cream, pastry crust

Crème Brûlée \$7

vanilla custard with a caramelized sugar crust

vanilla, orange zest, lemon zest

Tiramisu \$8

coffee and cake, but not coffee cake

Coffee-soaked ladyfingers (sponge cake), mascarpone cream, cocoa powder



Gluten Free



Vegetarian



Dairy Free



Contains Nuts



10 Min Prep