



THE ART OF PASTA
Est. 1985

Dessert Menu

Dolci

Tirami Su: Espresso soaked biscuits, orange laced Mascarpone, cocoa	8.50
Mousse Gelata di Cioccolato: Swiss bittersweet and white chocolate mousse, with vanilla and raspberry sauce	9.00
Panna Cotta: Italian vanilla custard with Amarena cherries	8.00
Zabaione Freddo: Chilled wine Zabaglione made from dry Marsala and Chardonnay, with Italian dipping cookies	7.00
Fragole: Fresh strawberries with chilled wine Zabaglione or whipped cream .	9.00
Torta di Mele: House made apple tart with vanilla Gelato	8.50
Crostata di Ricotta: House made Ricotta cheese cake with raspberry sauce	7.50
Crème Brûlée: Chilled vanilla custard with caramelized sugar topping	8.00
Biscotti: Assorted Italian dipping cookies	5.00
with Vin Santo del Chianti “Marchese”, Banfi, Tuscany	14.00

Gelati e Sorbetti - House made Italian Style Ice Cream and Sorbet

Gelato Flavors: Vanilla, Hazelnut, Pistachio and Chocolate	
Sorbet Flavors: Citron, Mango, Passion Fruit, Strawberry	
Choice of three Flavors, with whipped cream if desired	7.50
Copa Baba: Vanilla Gelato, strawberries, rum soaked biscuits, whipped cream	8.50
Affogato al Caffè: Hot Espresso over Vanilla Gelato, whipped cream	8.00

Dessert Wines

Vin Santo del Chianti, “Marchese”, Banfi, Tuscany	12.00
Rosa Regale Brachetto d’Acqui, Spumante, Light red sparkling wine, excellent pairing with Strawberries or Chocolate desserts	9.00
Moscadello di Montalcino “Florus”, Late Harvest, Castello Banfi, Tuscany	9.00

Every effort has been made to reflect our current dessert menu. However, the actual menu in the dining room may still vary slightly.