

Dolci

Raviolis al Chocolate — *Signature Dessert* \$7.95

Homemade chocolate ravioli filled with chocolate ganache, served warm with vanilla bean gelato.

Tiramisu — *Signature Dessert* \$7.95

Chef Giuseppe's personal recipe! Lady finger cookies dipped in espresso coffee and liqueur, layered with mascarpone cheese, finished with granulated chocolate.

Cannoli Siciliani \$7.95

Pastry shell combined with a smooth ricotta filling, candied fruit and citrus.

Served the old fashioned way like Mamma used to make!

Nido Di Gelato \$7.95

Filodough crust filled with your favorite flavor of gelato.
(White Chocolate Chip, Spumoni, Walnut, Butter Pecan,
or Vanilla Bean)

Crème Brule \$7.95

The classic Creole egg custard with chocolate chips, topped with fresh berries and mint.

Specialita Del Mese \$7.95

Ask your server about the Chef's monthly dessert special!

Vino di Dolci

<i>Trentadue Chocolate Port</i>	<i>\$10.00</i>
<i>Alyse Vanilla Port</i>	<i>\$8.00</i>
<i>Chateau Armagnac des Ormes Saucernes</i>	<i>\$12.00</i>
<i>Kittling Ridge Vidal Blanc Ice Wine</i>	<i>\$12.00</i>
<i>Mendelson Muscat Canelli</i>	<i>\$8.00</i>
<i>1994 Quinta do Infantado L.B.V.</i>	<i>\$14.00</i>
<i>Pocas 20 year Tawny Porto</i>	<i>\$18.00</i>
<i>Porto Pocas 1982 Colheita</i>	<i>\$14.00</i>

We also offer fine Cognacs, Armagnac, Brandy & Grappa

Bevande Calde

<i>Cappuccino</i>	<i>\$ 3.50</i>
<i>Espresso</i>	<i>\$ 2.75</i>
<i>Double Espresso</i>	<i>\$ 4.25</i>
<i>Caffe Latte</i>	<i>\$ 3.50</i>
<i>Fresh Brewed Coffee</i>	<i>\$ 2.50</i>
<i>Assorted Hot Teas</i>	<i>\$ 2.50</i>