

DESSERT MENU

LAVENDER CHEESECAKE

Our own signature recipe using local organic culinary lavender in a delicious cheesecake, served with blueberry compote—8.00

KEY LIME TART

Classic key lime dessert served with whipped crème fresh — 7.50

SEMIFREDDO

Mascarpone cheese and cream frozen desserts with layers of hazelnut, strawberries, and pistachio—served drizzled with our chocolate sauce—8 (gluten free)

TIRAMISU**

The quintessential Italian dessert at its best! Luscious coffee flavored mascarpone cream, airy genoise cake and house made ladyfingers – 7.50

CHOCOLATE DECADENCE

Truffle-like flourless chocolate decadence cake, served with raspberry sauce – 7.50 (gluten free)

CRÈME BRULEE

Vanilla beans flavor – 7- (gluten free)

SORBETTO

Imported from Italy – we offer two flavors: lemon and mango. – 6 (dairy & gluten free)

CHOCOLATE CHERRY ALMOND TART

Our own recipe that has become a classic at the Bistro—buttery tart crust baked with almond paste, pie cherries and European chocolate—served warm with chocolate sauce—7.50 (may contain occasional pits)

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### ICED CHAGA CHAI LATTE

A delicious, creamy blend of milk and Chaga Chai tea with vanilla syrup. Non-alcoholic—4.50; With Vodka—10

### WALNUT COFFEE COCKTAIL

Iced Italian walnut liqueur (Nocino), rum, butterscotch schnapps, and khalua—13

### DESSERT WINES BY THE GLASS

**Whitewater Hill Zero Below** - local winery - Later Harvest Chardonnay -- 8

**Colosi Malvasia delle Lipari** – a unique “passito” wine from Sicily – 11

**\*THIS ITEM CONTAINS RAW EGGS – CONSUMING RAW EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

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