

# DESSERTS

## CHOCOLATE DECADENCE

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

## CRÈME BRULEE

Vanilla beans flavor – 7- (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 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)

## SORBETTO

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

## PANNA COTTA

Traditional Italian dessert paired with non-traditional house candied kumquats and almond Florentine cookies – 7.50 (gluten free)

## SEMIFREDDO

Mascarpone cheese and cream semifreddo dessert flavored with chocolate and hazelnuts, served with house made caramel sauce and toasted hazelnuts – 7.50 (gluten free)

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## KAHLUA ESPRESSO MARTINI

Another option to consider – Kahlua, vodka & Lavazza espresso – 12

## COCONUT CHAI

A dessert cocktail from paradise! A delicious blend of coconut rum, coconut milk, Chaga Chai tea and vanilla syrup, with a cinnamon sugar rim - 9

## DESSERT WINES BY THE GLASS

Whitewater Hill Zero Below - local winery - Later Harvest Chardonnay -- 7  
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.**