

DESSERTS

LAVENDER CHEESECAKE

Our own signature recipe that combines local organic culinary lavender into a delicious cheesecake, served with blueberry compote - 7.50

CHOCOLATE DECADENCE

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

CRÈME BRULÉE

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. We also have peach, made with fresh peaches in Utah - 6- (dairy & 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.**