

DESSERT MENU

TORTA DI RISO

Only made in my area of Italy, it's a delicious combination of rice baked in milk flavored with bitter almonds, amaretto liquor, and the very unique Strega liquor—served with crème anglaise sauce—7 (gluten free)

PUMPKIN CHEESECAKE

Actually made with locally grown winter squash roasted in house and combined with a crust made of Italian amaretti—served with house caramel and candied pecans — 8.00

CHOCOLATE DECADENCE

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

TIRAMISU**

The quintessential Italian dessert at its best! Luscious coffee flavored mascarpone cream, airy genoise cake and house made ladyfingers – 8.00

CRÈME BRULEE

Classic with vanilla beans – 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)

SBRISOLONA

An old almond traditional cake from my area that goes back at least 3 centuries—the name means “crumble” and we serve it with local apples cooked in caramel sauce and vanilla crème anglaise—8.50 (gluten free)

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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

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