

DESSERT MENU

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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