

CASSATA CAKE

Inspired by Sicilian flavors: chiffon cake layered with ricotta cheese, chocolate, and pistachios—glazed and ganished with candied orange peel and pistachios— 8.00

SBRISOLONA

An old almond traditional cake from my area that goes back at least 3 centuries—the name means “crumble” and we served it with local apples cooked in caramel sauce and vanilla crème anglaise—8.00

KEY LIME TART

Classic key lime dessert served with whipped cream—7.50

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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## 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 -- 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.**