

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

PUMPKIN CHEESECAKE

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

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. We also have peach, made with fresh peaches in Utah – 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

Or enjoy a typical Italian after dinner liquor from a selection of our grappas and amari

**Poli Miele—honey infused artisanal grappa—7**

**Cynar—classic bitter liquor infused with artichokes and other 12 herbs—7**

**\*THIS ITEM CONTAINS RAW EGGS – CONSUMING RAW EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

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