

# DESSERT MENU

## Pannacotta

Italian for “cooked cream”, this homemade fresh cream custard treat comes topped with caramel and powder sugar 7.50

## Tiramisu'

the original, but in a glass 7.50

## Profitterol

four puff pastries filled with cream, drenched in homemade chocolate ganache 9.50

## Gianduja

foot-long calzone filled with Nutella and baked in our pizza oven... great to share! 12  
try “a la mode” 16

## Affogato GF

espresso poured over our homemade vanilla gelato 8.00

# ARTISANAL GELATO

**Homemade, 100% organic, traditional Italian ice cream** GF

CREAM / CHOCOLATE / STRAWBERRY <sup>VEGAN</sup> 6.50

YOUR FAVORITE IN A BRIOCHE CROISSANT 10.00

ask your server for today's special flavors!

## CAFFETTERIA

Espresso .....	3.50
Cappuccino .....	4.50
Tea & infusions .....	3.50

## DESSERT WINES

Zibibbo.....	6.00
Malvasia .....	8.00
Prosecco   Millesimato.....	9.00   11.50