## DOLCI

# ALL DESSERTS ARE MADE IN HOUSE

#### TIRAMISU \$12

DELICATE LAYERS OF ESPRESSO - SOAKED LADYFINGERS, MASCARPONE CREAM. LIGHT CREAMY, AND INDULGENT, IT OFFERS A PERFECT BALANCE OF COFFEE AND SWEETNESS.

PAIRS WELL WITH ESPRESSO MARTINI

#### ZABAGLIONE 13

LIGHT, AIRY CUSTARD, WHIPPED EGG WHISKED TO A DELICATE CREAMED TEXTURE TOPPED WITH MIXED BERRIES

PAIRS WELL WITH FRANGELICO

#### PANNA COTTA 12

A LIGHT AND CREAMY ITALIAN CUSTARD, GENTLY SET AND SERVED WITH A SEASONAL SAUCE.

PAIRS WELL WITH MOSCATO D'ASTI

## AFFOGATO 13

A simple yet indulgent Italian dessert, creamy gelato is "drowned" in hot espresso, creating a perfect balance of cold, sweet and bold.

## GELATO AND SORBETTO 12

Italian Gelato and Sorbetto Daily Flavors

## **BOMBOLINI TRIO** 13

THREE WARM ITALIAN DOUGHNUTS FILLED WITH PASTRY CREAM - TOPPED INDIVIDUALLY WITH CHOCOLATE, PISTACHIO AND RASPBERRY SAUCE

PAIRS WELL WITH MIONETTO PROSECCO

## TORTINO AL CIOCCOLATO 14

A WARM CHOCOLATE CAKE WITH A RICH RASPBERRY CENTER, SERVED SOFT AND DECADENT WITH EACH BITE. SERVED WITH A SCOOPS OF VANILLA GELATO

PAIRS WELL WITH A ZACAPA RUM

#### TORTA ALLA PERE 14

Warm pear cake, served with a scoop of Vanilla gelato **Pairs well with limoncello**