

# CARPACCIO



## *Dolci*

### *Tiramisu*

Homemade.

### *Tartufo*

Vanilla, Chocolate, Pistaccio.

### *Profiterol*

Bigne (cream puff) filled with chantily cream, covered with a smooth chocolate cream.

### *Raspberry or New York Style*

### *Cheesecake*

Original New York Style Cheesecake recipe with a hint of lemon.

### *Ricotta Cheesecake*

Homemade Italian New York Style Cheesecake, made with creamy ricotta cheese with a hint of citrus.

### *Chocolate Fudge Cake*

Three layers of sponge chocolate cake filled with chocolate cream and topped with chocolate ganache.

### *Chocolate Soufle*

Chocolate Sponge Cake with a rich melted chocolate center served a la mode.

### *Apple Tart*

Crust topped with fresh green apples slightly baked and covered with apple glaze.

### *Peach Ripieno*

Natural Peach Shell filled with fresh peach sherbet.

### *Pineapple Ripieno*

Natural Pineapple Shell filled with fresh pineapple sherbet.

### *Orange or Lemon Ripieno*

Natural Orange Shell filled with fresh orange sherbet.

### *Coconut or Mango Ripieno*

Natural Coconut Shell filled with fresh coconut sherbet

### *Almond Tart or Grandma's Cake*

Fragrant pastry base, filled with pastry cream and topped with pinenuts (Nonna's best kept secret).

### *Frutta di Bosco*

Fragrant short pastry filled with chantilly cream, topped with a rich assortment of wild berries.

## *Caffe*

We use LAVAZZA Brand Italian Coffee

### *Capuccino*

### *Espresso*

### *Macchiato "Cortadito"*

### *American*

\* Ask your server about our Gluten Free and Dairy Free dessert options