

# Desserts

Chocolate Fondue .....	9.50
<i>fresh fruit and white chocolate gelato scoops rolled in coconut and almonds</i>	
Crème Brûlée .....	8.95
<i>baked vanilla bean custard with glazed brown sugar topping, fresh fruit</i>	
Fruit Napoleon .....	8.95
<i>crisp almond wafers layered with lemon mousse, fresh fruit and raspberry sauce</i>	
Tiramisu .....	8.50
<i>espresso soaked ladyfingers layered with marscarpone custard, dusted with cocoa powder and side of fresh fruit</i>	
Warm Bread Pudding .....	9.50
<i>made with croissants and apples in a Tuaca caramel sauce (10-12 minute preparation time)</i>	
Spumoni .....	8.50
<i>three layers of ice cream, crème de cacao-walnut, brandy- chocolate, and strawberry</i>	
Gelato of the Day .....	8.95
<i>Vivace made Italian ice cream</i>	
Tangerine Sorbetto .....	8.95
<i>with strawberries macerated in Salerno Sicilian blood orange liquor (dairy free)</i>	
Warm Chocolate Molten Cake (Serves two) .....	13.95
<i>chocolate cake with chocolate truffle center, baked to order, side of spumoni ice cream (20 minute preparation time)</i>	

# Dessert Wines

Moscato d'Asti, Chiarlo (3oz) .....	7.50
Dolce, Far Niente, Late Harvest 3oz .....	19.50