

DESSERT MENU

Torta di Formaggio

Our Pastry Chefs own vision of cheesecake served with fresh seasonal raspberries and our raspberry sauce

Torta alla Nonna

Vanilla Sponge Cake layered with vanilla Mascarpone Cream and mocha mousse then covered with toasted pistachios. An Italian Delight

Crème Brule

Vanilla Cream Custard baked in a Bain Marie then chilled to be served with a Crispy Sugar Coating that brings sweetness and bitterness that compliment the subtle vanilla flavor

Cupola al Cioccolato

Chocolate sponge cake and chocolate Ganache dome filled with chocolate mousse served with caramel and raspberry sauce

Crostata ai Frutti di Bosco

Our cookie dough tart that is spread with a Vanilla Cream Cheese Custard then topped with seasonal berries and coated in an Apricot Glaze

Panna Cotta

A simple yet mouthwatering vanilla flan, Italian Style, served with a caramel sauce and seasonal berries

Pofiteroles

Small Cream Puffs that are filled with a delicate Mocha Custard Cream that is mixed with Chocolate then served with hot Ganache on top

Cannoli

Caramelized Puff Pastry Dough that is filled in our Marsala Custard Cream and served with an assortment of sauce

Tiramisu

A layered dessert of Lady Fingers soaked in Espresso and a Marsala Mascarpone Cream served with our Caramel Sauce. Looks and Taste delicious

Crostata di Mele

Fresh slices of Granny Smith apples and homemade vanilla custard baked in a pasta frolla shell served warm with vanilla gelato

Chocolate and Grand Marnier Soufflés

Risen to perfection, chocolate or vanilla soufflés are light and full of flavor that are served with ice cream and sauces that compliment your choice

Tortino al Cioccolato

A rich warm flourless chocolate soufflé cake served with vanilla gelato and warm chocolate sauce

Buon Appetito
Executive Chef Franco Barone