



DESSERT

Strawberry Nutella Pizza 12.

An 8 Inch Pizza Crust topped with Hazelnut Nutella, Strawberries, Vanilla Chantilly and Powdered Sugar

Pana Cotta with Peach Chutney 9.

A classic Italian dessert made with cream and sugar. This Pana Cotta is served with a delicious house made Peach Chutney.

Pistachio-Ricotta Italian Cheesecake 9.

Served with a Drizzle of Raspberry Puree, topped with Cocoa Nibs and a Pistachio Chantilly

Cannoli 8.

A pastry shell filled with a slightly sweet combination of Ricotta and Mascarpone Cheeses mixed with Chocolate Chips and topped with a slight drizzle of Caramel

Tiramisu 9.

Lady Fingers dipped in Espresso and Marsala, layered with a Sweet Mascarpone Cheese, topped with Cocoa Powder. (very soft and custard like)

Gelatos 6.
Pistachio
Vanilla

Sorbet 6.
Blackberry
Blood Orange
White Peach Champagne

Coffee

Equator Brand Regular and Decaf 3.5

Espresso - A once ounce shot of espresso 2.5

Double Espresso - Two ounces of espresso 4.0

Cappuccino - Shot of Espresso topped with equal parts of Steamed milk and Milk Foam 4.5

Affogato – 2 ounces of Espresso poured over Vanilla Gelato and Chocolate 6.5

Macchiato - Espresso with a drop of Milk 3.

Marocchino - Espresso with Warm Milk and Chocolate 4.0

Dessert Wine

Vin Santo di Montepulciano (late harvest white wine), Toscana, Italy 9.

Fonseca Port Wine, Portugal 9.