

Desserts

THE BACI CAKE

7 layers of chocolate~ hazelnut cake topped with a silky semi sweet ganache, served with hazelnut gelato,

Remember that *Baci* in Italian means Kisses! 10.

Paired with "Nuts & Berries"

Frangelico, Vanilla Vodka, Chambord

ZABAIONE

Caramelized figs with port wine reduction, nestled atop of a creamy egg custard whipped with Preseco wine 9.

GRANNY SMITH APPLE

TART TATIN

Served on a crispy sweet pastry dough layered with granny smith apples and sweet caramel topped with cinnamon gelato 8.

Paired with "Chai Tini"

Spiced Chai Tea, Vodka

TAHITIAN VANILLA BEAN

CRÈME BRULÉE

Silky egg custard infused with Tahitian vanilla bean, served warm topped with a crunchy caramel crust 7.

Paired with "Francesca Ten Year Port"

TIRAMISU

Espresso soaked ladyfingers layered with a creamy mascarpone cheese filling dusted with cinnamon and espresso rum glaze 8.

Paired with "Dela Note"

Espresso, Vanilla Vodka & Kalua

TORTA FRUITI DI BOSCO

"Fruits of the Season" Layer of sponge cake filled with a chantilly cream, topped with fresh blueberries, blackberries, red currants, raspberries, and strawberries, finished with honey whipped ricotta

9.

Small Batch

Gelato

Ice Cream &

Sorbet

7.

Cinnamon Gelato

Hazelnut Gelato

Peanut Butter Gelato

6.

Vanilla Bean Ice Cream

Specialty Drinks

Coffee & Teas

Espresso 3.50

Cappuccino 5.50

Tea (Assorted Flavors)

3.

Tea Box presentation

Coffee

Regular or Decaf 2.50