

Seasonal selections of sorbet and gelato

(ask your server about our current selections)

\$ 4

Dessert Beverages

Hot Tea

Coffee (regular & decaf)

\$ 2

Espresso

Americano

\$ 3 single or \$4 double

Cappuccino

Latte

Mocha

\$ 4 single or \$ 5 double

Wines

Sweet Sunset Red Chocolate - 3.50 (glass only)

Sera Fina Malvasia Bianca - 6.50/glass

Saracco Moscato d'Asti, DOCG, Italy
(bottle only, 375 ml) 18

budino

A warm chocolate cake, drizzled with chocolate sauce, crunchy candied hazelnuts, and vanilla bean crème fraiche whipped cream.

coffee citrus trifle

Toasted citrus pound cake layered with candied orange segments and coffee mascarpone mousse.

apple almond tart

Crisp and buttery puff pastry, topped with a creamy almond frangipane and thinly sliced tart apples drizzled with caramel sauce, accompanied by dolce de leche gelato.

milk chocolate pot de creme

Thick and creamy chocolate custard, studded with vanilla beans and served with salted caramel whipped cream.

classic affogato

Rich vanilla bean gelato drowned table side in hot espresso, accompanied by the chef's choice of biscotti.

\$ 8