

DESSERTS

CIOCOLATISSIMO AL VESUVIO

Housemade callebaut warm chocolate lava cake
served with Tahitian vanilla ice cream in a confetti of fruit coulis **10**

TIRAMISU

Salvadori lady fingers soaked in espresso and kalhua layered
with sweet mascarpone cheese and dusted with cocoa powder **10**

CHEESECAKE TORTONI

Housemade New York-style cheesecake served with fresh berry coulis **9**

EXOTIC BOMBA

Mango/raspberry/passion fruit sorbetto covered with a white chocolate
shell flambeed tableside with grand marnier **10**

CREME BRULEE DEL GIORNO

Orange grand marnier **9**

LA TORTA DI MELE

Warm apple-filled tart with a honey glaze and served with vanilla ice cream **10**

CANNOLI SICILIANO

Pastry shell filled with sweet ricotta cheese, chocolate chips and orange zest **9**

PERE AL PORTO

Poached pear filled with sweet mascarpone cheese
topped with chantilly cinnamon/almond cream drizzled with port wine **9**

LIMONCELLO TARTUFO

Lemon gelato with a heart of limoncello and cherry,
covered with meringue and fresh berries **9**

GELATO & SORBETTO

Assorted flavors available **9**

FRUITTI DI BOSCO MAZZOLINO

Assorted fresh seasonal fruit platter for the entire table **23**

TABLESIDE FRUIT DESSERTS

FLAM BEE, SUZETIE, FOSTER OR MAISON
UPON REQUEST

MP