

Dolci

Cannoli <i>homemade cannoli shells filled with our sweet, creamy ricotta filling</i>	7
Coppa Pistachio <i>custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios</i>	8
Limoncello Flute <i>refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce</i>	9
Hazelnut Truffle <i>hazelnuts semifreddo gelato with a liquid chocolate core, coated with praline hazelnuts and crushed meringue</i>	8
Gelato <i>ask server for flavors</i>	6
Pizza con Nutella <i>with bananas topped with powdered sugar and strawberries</i>	12
Spumoni Bomba <i>strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate</i>	8
Tartufo <i>zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, dusted with cocoa powder</i>	8
Homemade Tiramisu <i>layers of espresso-drenched ladyfingers, separated by mascarpone cream, dusted with cocoa powder</i>	9
Affogato <i>two scoops of vanilla gelato, with a shot of Fresh espresso poured over it</i>	9
Chocolate Lava Cake <i>rich chocolate cake with molten center, served warm and topped with chocolate sauce and gelato</i>	11
Fried Dough <i>soft pillows of fried dough served with vanilla gelato and topped with nutella & sugar</i>	12

Digestivi.....9

Served at the end of a meal to aid digestion. They typically contain herbs and spices that are believed to have stomach-settling properties. Amari essentially consist of an infusion of various herbs, roots, and vegetables in alcohol, and flavors range from earthy and bitter to sickly sweet.

Averna Amaro Siciliano	Amaro Montenegro Liqueur
Amaro Fratelli Ramazzotti	Cynar
Amaro Lucano 1894	Galliano L' Autentico
Amaro Nardini Liqueur	Fernet -Branca Liquer
Vecchio Amaro Del Capo	

Grappa....12

The traditional Italian after dinner beverage; a distilled spirit made from the skins, stems & pomace that remain from grapes pressed for wine making.
Choose from the following selections:

Po' di Polli Secca Grappa	Nonnino Grappa Chardonnay
Nonnino Grappa Merlot	Nardini Bassano Grappa

Limoncello...7

One of Italy's most popular liqueurs is made with the zest of lemons served chilled as an after-dinner digestivo.

Homemade Limoncello Forno Rosso
Homemade Crema Di Limoncello Forno Rosso
Homemade Orangecello Forno Rosso

Sambuca...9

An anise-flavored liqueur, produced by the infusion of witch elder bush and licorice, sweetened with sugar and enhanced with a secret combination of herbs and spices.

Romana Sambuca	Romana Black Sambuca
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