



AFTER DINNER

DESSERTS

FLAVORS OF TIRAMISU

Drawing inspiration from the lady fingers of classic tiramisu, we created a coffee and kahlua tres leches cake on a bed of masacarpone and marsala cream, dotted with chantilly and surrounded by a fragile honey-chocolate tuile.

BUDINO

Caramelized Valrhona white chocolate pudding, layered with marzipan blondie, strawberry sorbetto, whipped cream, strawberries, marcona almonds.

ITALIAN 7 LAYER CAKE

House made almond cake, enhanced with natural colors to represent the Italian flag, with layers of apricot preserves. Finished with a chocolate mirror glaze and garnished with apricot sorbetto.

GIANDUJA & MASCARPONE CAKE

Chocolate-hazelnut biscotti crust, cacao and hazelnut tuile, milk chocolate sauce, whipped cream and bruleed bananas.

RICOTTA FRITTERS

Tossed in house made spice blend, lemon curd and drizzled in honey.

TORRONE NOUGAT

18 piece box.

Additional pieces available for purchase.

ESPRESSO

NITRO COFFEE

Paradox Nitro Cold Brew.

RITORNO

Espresso, Amaretto, whole milk foam, pistachio.

CAFFÈ CORRETTO

Espresso, grappa.

ESPRESSO CON PANNA

Espresso, whipped cream.

MACCHIATO

Espresso, dollop of whole milk foam.

CAFFÈ LATTE

Espresso, steamed whole milk.

CAPPUCCINO

Espresso, whole milk foam.

AMERICANO

Italian drip black coffee.