

# DOLCE

## Crostatine

*Fresh fruit tarts (ask your server for availability):* **Apple, lemon, pear, plum, peach, pecan, pumpkin, apricot, raspberry.**

\$8.

Capuccino Mousse | *For coffee lovers: vanilla, cappuccino topped with chantilly cream*

Chocolate Mousse | *A layered dark chocolate cake with chocolate mousse*

Ambrosia Cake | *A vanilla layer cake with chocolate mousse, strawberries & chantilly cream*

Strawberry Mousse | *A light strawberry mousse with white sponge cake*

Verona Torte | *The perfected version of a Sacher Cake*

Nociola | *Chocolate hazelnut mousse cake*

\$8.

Semifreddo al Cappuccino con Salsa di Cioccolato e Grand Marnier

*Cappuccino semifreddo with a Grand Marnier and chocolate sauce* \$15

Semifreddo al Cioccolato con Salsa ai Frutti di Bosco

*Chocolate semifreddo with a mixed berry sauce* \$16

Soufflé di Cioccolato fondente in Salsa al Grand Marnier

*Molten chocolate cake filled with white chocolate ganache served with a Grand Marnier sauce* \$16

Torta di Carote con Gelato Vaniglia

*Warm carrot cake served with vanilla ice cream* \$14

Crème Brulée alle Mandorle caramellato con Zucchero di Canna

*Almond crème brûlée caramelized with brown sugar* \$14

Panna Cotta ai Frutti della Passione

*Passion fruit panna cotta with a raspberry sauce* \$14

Torta di Ricotta al Grand Marnier con Mousse di Limone

*Grand Marnier ricotta cake topped with lemon mousse* \$15

Tiramisu | *A traditional cake, with ladyfinger biscuits and mascarpone cream* \$13

Crespella alla Mela Verde

*Warm green apple crepe served with vanilla ice cream* \$16

Piatto di Cantucci con Vin Santo | *Almond biscotti served with 'Vino Santo'* \$18

Affogato al Caffè | *Vanilla ice cream with a touch of espresso* \$12

Macedonia di Frutta | *Fresh fruit salad* \$12

Gelati | *ask your server about our daily selection*

2 scoops — \$6 | 3 scoops — \$9 | 4 scoops — \$12