

## Dolci

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

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

## 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:

<b>Po' di Polli Secca Grappa</b>	<b>Nonnino Grappa Chardonnay</b>
<b>Nonnino Grappa Merlot</b>	<b>Nardini Bassano Grappa</b>

## Limoncello...7

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

<b>Homemade Limoncello Forno Rosso</b>
<b>Homemade Crema Di Limoncello Forno Rosso</b>
<b>Homemade Orangecello Forno Rosso</b>

## 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.

<b>Romana Sambuca</b>	<b>Romana Black Sambuca</b>
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