



****Due to the limit on capacity there is a 2 hour time limit for dining***

November 18-22

Dessert Specials

Brownie alla Pera – 5

pear brownie, whipped cream

Cannoli con Ricotta & Cioccolato – 9 (for 3)

tube-shaped shells of fried pastry dough, filled with sheep's milk ricotta and chocolate pieces and topped with orange zest

Tortino al Cioccolato – 5

flourless chocolate cake, molten center, whipped cream

Torte della Nonna alle Mele – 5

apple cake, vanilla, whipped cream

Torta di Pere e Cioccolato – 7

pear & chocolate pie, chocolate & pine nut crust

Mousse al Cioccolato – 7

chocolate hazelnut caramel mousse

Tiramisu – 7 (served tableside)

lady fingers, mascarpone cream, espresso, imported cocoa powder

Caffe

**organic whole milk*

Espresso

single – 2, double – 4, macchiato – 3

Cappuccino – 5

espresso, organic milk, steamed foam

Caffe Americano – 4

Coffee – 3

regular or decaffeinated

Organic Hot Tea – 3

assorted varieties