

Homemade Dolce di Antonio

Bomba Chocolate - 6.95

Warm chocolate cake, ala mode, drizzled with homemade churn style chocolate fondu

Torta di Ricotta - 6.95

Thick, dense, and perfectly textured, our ricotta cheesecake sits on a layer of buttered graham crackers and drizzled with our homemade strawberry sauce

Croccante di Mele - 7.50

Warm "Granny Smith" apple crumb cake, infused with cinnamon, topped with our own caramel sauce glaze a la mode

Crème Brulee - 6.95

Traditional crème brulee with vanilla bean shavings topped with sliced strawberry

Tortone - 6.95

Our authentic Napolitan recipe meets a touch of Grand Marnier garnished with almonds and maraschino cherry

Panna Cotta Piemontese - 7.95

This northern dessert is made semi sweet and with chef's choice "fruit of the day"

Zabaglione x two 10.95

Egg yolks with marsala wine, vanilla extract, and sugar whipped "Bain-Marie Style

Tiramisu - 6.95

The original lady fingers brushed with espresso coffee and mascarpone cream cheese

Gelato

Tartufo al Chocolate – 6.95

Sorbet al Limone – 6.50

Sorbet al Raspberries – 6.50

Spumone – 5.95

Vanilla or Chocolate – 5.95

Café

Espresso

Single – 2.25

Double – 4.50

Cappuccino – 4.50

Coffee or Tea – 1.75

Herbal Tea – 2.25

Cannoli alla Siciliana – 6.95

Biscotti- 5.95