



DOLCI – DESSERTS

All our desserts are house made

PEANUT BUTTER ZUCCOTTO Milk chocolate, peanut butter mousse and dark chocolate peanut butter cream, layered with chocolate genoise, dark chocolate ganache & chocolate garnish	\$10
TRADITIONAL TIRAMISU Mascarpone mousse, ladyfingers, espresso, brandy, dark chocolate garnish & cocoa	\$9
CANNOLI Crisp chocolate-lined shell filled with milk chocolate, toasted nuts, praline, ricotta & mascarpone cheese	\$10

DOLCETTI - SMALL BITES

SEA SALTED CHOCOLATE TRUFFLES (2pc) GF Dark chocolate truffle touched with sea salt	\$4
LEMON MERINGUE TART Sweet dough, chocolate ganache, lemon curd, Italian meringue topping	\$4
MINI CARAMEL CRUNCH TART Shortbread cookie shell, milk chocolate ganache, decadent caramel with peanut crunch & chocolate garnish	\$4
PROFITEROLE (1pc) Cream puff filled with hazelnut gelato and topped with chocolate ganache	\$3
MINI COCONUT CANDY BAR CHEESECAKE Dark chocolate coconut cheesecake, chocolate crust	\$4

GELATI (\$4 EACH) GF

Vanilla-Lavender, Dark chocolate, Caramelized white chocolate and Hazelnut

SORBETTI (\$4 EACH) GF

Mango, Raspberry and Lemon

GF—Gluten Free

Notify us if you have any dietary considerations or allergies.

We take great pride in making our own desserts with our own two hands. This gives us, as well as our customers, a greater appreciation for the art of food & the difference homemade makes.