



DOLCI – DESSERTS

Our desserts are house made

TORTA AL CIOCCOLATO	\$10
Layers of rich chocolate cake and dark chocolate truffle mousse, topped with smooth bittersweet chocolate ganache and coated in dark chocolate shavings	
TRADITIONAL TIRAMISU	\$9
Mascarpone mousse, ladyfingers, espresso, brandy & cocoa dust	
CANNOLI <i>(Each)</i>	\$6
Crisp chocolate-lined shell filled with milk chocolate, toasted nuts, praline, ricotta & mascarpone cheese	

DOLCETTI - SMALL BITES

SALTED CARAMEL CHEESE CAKE GF	\$5.50
Creamy vanilla cheesecake with a gluten free graham crumb base topped with fresh whipped cream and salted caramel	
LEMON TART	\$5.50
Hand made shortbread crust tart shell filled with fresh lemon curd	
APPLE CRUMBLE TART	\$5.00
Hand made shortbread tart shell with spiced apple filling and crumble topping drizzled with salted caramel sauce	
TRUFFLES GF	\$5.00
Dark chocolate truffle touched with sea salt	

GELATI (\$4 EACH) GF

Ask your server for our daily selections

SORBETTI (\$4 EACH) GF

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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.