

# Desserts

<b>Poached Pear</b> .....	<b>\$8.95</b>
<i>With spiced red wine with a scoop of spumoni ice cream and sweetened red wine reduction sauce</i>	
<b>Lava Cake (Allow 15 minutes to bake)</b> .....	<b>\$8.95</b>
<i>Piping hot flourless chocolate lava cake served with a scoop of vanilla ice cream</i>	
<b>Chocolate Truffles</b> .....	<b>\$7.95</b>
<i>Dark chocolate truffles with pistachio nuts and mascarpone</i>	
<b>New York Cheesecake</b> .....	<b>\$7.95</b>
<i>New York style cheese cake with raspberry sauce</i>	
<b>Tiramisu</b> .....	<b>\$7.95</b>
<i>Espresso soaked lady fingers layered with mascarpone cheese and cocoa</i>	
<b>Crème Caramel</b> .....	<b>\$6.95</b>
<i>Baked orange-vanilla custard</i>	
<b>Spumoni Ice Cream</b> .....	<b>\$6.95</b>
<i>Italian ice cream with swirled pistachio, strawberry and chocolate flavor with pieces of candied fruit and nuts</i>	
<b>Vanilla Ice cream/ Rainbow ice Sorbet</b> .....	<b>\$5.95</b>
<i>Three scoops of vanilla ice cream or rainbow sorbet</i>	
<b>Biscotti</b> .....	<b>\$4.95</b>
<i>Classic Italian almond dipping cookies</i>	

## **Assortment of : 3 artisan cheeses \$16**

*Manchego: Semi firm nutty flavor sheep milk cheese-Spain*

*Brie: Double cream soft ripened cow milk cheese-France*

*Creamy Gorgonzola: Creamy soft cow milk cheese - Italy*