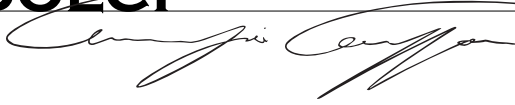


DOLCI

Created by Executive Chef Maurizio Mazzon



CREPELLE DI MELE 8.99

Crepes filled with apples and grappa-infused pastry cream;
served with vanilla gelato and caramel sauce

BIANCO MANGIARE AI FRUTTI DI BOSCO 7.99

Almond custard topped with caramel sauce,
toasted almonds and fresh berries

CREMA AL DOPPIO GUSTO 7.99

Fennel-infused custard with chocolate mousse
and caramelized sugar topping

ZABAIONE ALLA GRITTI 7.99

Chilled zabaione with fresh berries, bellini sorbet,
fresh whipped cream and an amarena cherry

TIRAMISÙ 7.99

Treviso-style tiramisù with ladyfingers soaked in rum and
espresso, layered with mascarpone and topped
with a dusting of cocoa powder

ROSINA AL CIOCCOLATO 7.99

Chocolate mousse, fresh raspberries and sponge cake soaked
with Triple Sec; served with orange crème anglaise

AFFOGATO AL CAFFÈ 7.59

Espresso poured over two scoops of vanilla gelato
and topped with fresh whipped cream

DOLCE TRIO 13.99

Dessert sampler of half Rosina al Cioccolato, half Tiramisu
and one Crespelle with a scoop of vanilla gelato

GELATI E SORBETTI

GELATI MISTI 7.59

One scoop each of dark chocolate and vanilla gelato
and one scoop of raspberry sorbet

GELATO SCOOP 3.59 each

Vanilla, Dark Chocolate, Caramel-Sea Salt, Coffee Dutch Almond

SORBET SCOOP 3.59 each

Bellini, Raspberry, Coconut Vanilla, Guava