

Dolci

Created by Veneto Native Executive Chef Maurizio Mazzon



Ricette Tradizionali

Desserts crafted from traditional Italian family recipes

Cannoli Siciliani

Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate & pistachios 13.95

Sgroppino

Vodka, lemon sorbet, prosecco & a dash of cream. The Italian way to prepare your palate for dessert or the Venetian way to finish your meal! 12.95

Tiramisù in Gondola

Treviso-style tiramisù with ladyfingers soaked in rum & espresso, layered with mascarpone & topped with a dusting of cocoa powder 13.95

Gelati e Sorbetti

Desserts created with Italian gelato & sorbet

Affogato con Gelato alla Grappa

Grappa-raisin gelato with espresso coffee & whipped cream 12.95

Scoop of Gelato

Vanilla, dark chocolate, caramel-sea salt, chocolate caramel coffee crunch or grappa raisin 7.95 each

Gelati Misti

Selection of Italian gelatos & sorbets 13.95

Scoop of Sorbet

Bellini, lemon or raspberry 7.95 each

Bevande

Espresso	3.50
Macchiato	4.25
Espresso Corretto	5.95
Cappuccino	4.95
Caffè Latte	4.95
Caffè Mocha	5.50
Café au Lait	4.25
Caffè Americano	4.25
Tè (herb or black)	4.25
Tè Freddo	3.75

