

IL DESCO

— MODERN ITALIAN —

DOLCE

TIRAMISU

Espresso rum soaked sponge cake, mascarpone mousse, shaved chocolate, coffee anglaise 9

CHOCOLATE PRALINE TORTE

Dark chocolate cake, praline layer, dark chocolate mousse, vanilla anglaise, candied hazelnuts 9

ITALIAN COOKIE PLATE

Almond biscotti, chocolate biscotti, rainbow cookies, butter cookies 6

BOMBOLONI

Italian doughnuts served with vanilla, pistachio, and chocolate hazelnut cream dipping sauces 8

LEMON RICOTTA CHEESECAKE

Lemon curd, vanilla bean-sour cream topping, tart cherries 8

CROSTATA

Sweet pastry, hazelnut paste, seasonal fruit, caramel, vanilla bean gelato 9

SORBET & GELATO

Please consult your server for our seasonal selection

Scoop 4 Trio 10

AFFOGATO

Choice of gelato, topped with espresso 6

Sometimes special occasions call for a special finale. If you would like to bring a custom dessert to enjoy for your celebration, we will gladly present and serve your dessert to you and your guests. The plating fee for this service is \$2 per person.

Pastry Chef: Michael Bump

 gluten free



CORDIALS

VILLA MASSA LIMONCELLO Italy	8
FERNET-BRANCA Italy	5
BRANCA-MENTA Italy	7
CANDOLINI RUTA GRAPPA Italy	11
CANDOLINI BIANCA GRAPPA Italy	11
GRAND MARNIER France	9
AMARO MONTENEGRO Italy	8
MOLINARI SAMBUCCA Italy	8

DESSERT WINE

MICHELE CHIARLO NIVOLE MOSCATO D'ASTI, 2013 Piedmont, Italy	6/30
GRAHAM'S TAWNY 10 YEAR Oporto, Portugal	10
TAYLOR-FLADGATE TAWNY 20 YEAR Oporto, Portugal	15
DOW'S LATE BOTTLE VINTAGE PORTO Oporto, Portugal	12

BEVERAGES

MARTIN COFFEE	Small 3.5	Large 6.5
ESPRESSO		2.5
DOUBLE ESPRESSO		4.5
CAPPUCCINO		3.5
LATTE		3.5
MIGHTY LEAF ORGANIC HOT TEA (assorted flavors)		2.5