



## Desserts

<b>Chocolate Risotto</b>	7 <sup>50</sup>
coated with macadamia and coconut, served with vanilla ice cream and flambèed strawberries	
<b>Crème Brûlée</b>	6 <sup>50</sup>
<b>Tiramisú</b>	6 <sup>50</sup>
Chef Massimo's classic recipe	
<b>Chocolate-Pistachio Cannoli</b>	7 <sup>00</sup>
chocolate covered cannoli filled with pistachio mousse	
<b>Apple Strudel</b>	8 <sup>00</sup>
served warm with vanilla ice cream and drizzled with caramel-cinnamon sauce	
<b>Chocolate-Raspberry Cake</b>	7 <sup>50</sup>
sponge cake layered with chocolate-raspberry mousse, covered in white and dark chocolate sauce and served with a saffron-vanilla sauce	
<b>Cantucci Toscani</b>	7 <sup>50</sup>
layered banana, strawberry and kiwi semifreddo upon a crust of crushed almond cookies garnished with Godiva chocolate sauce	
<b>Espresso Coffee Sorbet</b>	6 <sup>00</sup>
vanilla whip cream layered with homemade espresso-Kahlúa sorbet and garnished with brandied cherries	
<b>Lemon-Pear-Champagne-Mint Sorbet</b>	6 <sup>00</sup>
<b>Cheese Plate</b>	9 <sup>95</sup>
20 month aged Pecorino, Brie and Gorgonzola served with Membrillo and crackers	