

Dessert Menu

Sorbet and Gelato

IMPORTED ITALIAN SORBETTO 10

Lemon sorbet served in the natural lemon shell

IMPORTED ITALIAN TARTUFO 10

Strawberry, pistachio, and chocolate gelato encased in a chocolate shell

Traditional Favorites

FIVE LAYER CHOCOLATE CAKE 10

Layer upon layer of decadent chocolate cake finished with dark chocolate ganache

CARROT CAKE 10

Six layers of carrot cake with cream cheese icing, pecans, and toasted coconut

House-made Specialties

RICOTTA CHEESECAKE 10

Ricotta cheese, Mascarpone cheese, and a hint of Grand Marnier

CLASSIC CANNOLI 10

Sweet creamy ricotta filling, and mini chocolate chips

TIRAMISÙ 10

A traditional favorite, the Trattoria Reggiano way

OLIVE OIL CAKE 10

An Italian specialty with a hint of lemon, served with fresh whipped cream and candied walnuts

SICILIAN CANNOLI 10

A Sicilian spin on our Classic Cannoli with candied orange, and crushed pistachios

Dessert Wines & Liqueurs

MOSCATO D' ASTI - VIETTI "CASCINETTA" 13

Delicately sweet and sparkling, this pale in color Moscato pairs deliciously with our House-made Cannoli, or our Italian Sorbetto

PROSECCO BRUT - LUCA PARETTI 13

Aromas of apple and peach provide a refreshing finish on the palate with crisp fruit flavors

MAMALUKE 13

Svedka vanilla vodka, white Godiva liqueur, Illy espresso, Molanari sambuca

AMARETTO DI SARONNO 10

LIMONCELLO 10

FRANGELICO 10

Ask your server for Grappa and Bespoke Distillery Selections

Cafe Selections

We Proudly Serve Illy Coffee

ESPRESSO 4

CAPPUCCINO 5

FRENCH PRESS COFFEE 5

DOUBLE ESPRESSO 5

LATTE 5

HOT TEA 4

CAFE AMERICANO 4

Available Hot or Iced. Substitute Almond or Soy Milk for \$1.