

# Dessert Menu

## House-made Specialties

RICOTTA CHEESECAKE 12

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

CLASSIC CANNOLI 12

Sweet creamy ricotta filling, and mini chocolate chips

SICILIAN CANNOLI 12

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

BUDINO DI TRATTORIA 12

Chocolate budino with biscotti crumbles and Chantilly cream

OLIVE OIL CAKE 12

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

TIRAMISÙ 12

An Italian favorite, the Trattoria Reggiano way

## Traditional Favorites

IMPORTED ITALIAN SORBETTO 12

Lemon sorbet served in the natural lemon shell

IMPORTED ITALIAN TARTUFO 12

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

FIVE LAYER CHOCOLATE CAKE 12

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

## 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

COFFEE 5

DOUBLE ESPRESSO 5

LATTE 5

HOT TEA 4

CAFE AMERICANO 4

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