

Dessert Menu

House-made Specialties

RICOTTA CHEESECAKE 14

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

SICILIAN CANNOLI 12

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

TIRAMISÙ 14

An Italian favorite, the Trattoria Reggiano way

CLASSIC CANNOLI 12

Sweet creamy ricotta filling, mini chocolate chips

STRAWBERRY SHORTCAKE FOR TWO 24

House-made olive oil cake stuffed with macerated strawberries, Chantilly cream, Grand Marnier strawberry coulis

Traditional Favorites

IMPORTED ITALIAN SORBETTO 12

Lemon sorbet served in the natural lemon shell

IMPORTED ITALIAN TARTUFO 14

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

FIVE LAYER CHOCOLATE CAKE 14

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

Dessert Wines & Liqueurs

BROADBENT 10 YEAR TAWNY PORTO 13

10 year Port with a fine balance between fruit and wood aging

ESPRESSO MARTINI 14

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

BROADBENT 20 YEAR TAWNY PORTO 20

20 year Port style encapsulates a fine, aged tawny, showing rich concentration as well as a touch of spirit and luscious sweetness

AMARETTO DI SARONNO 12

LIMONCELLO 12

FRANGELICO 12

Cafe Selections

We Proudly Serve Illy Coffee

ESPRESSO 5

CAPPUCCINO 6

COFFEE 5

DOUBLE ESPRESSO 6

LATTE 6

CAFE AMERICANO 5

HOT TEA 5

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