

# 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

### CHOCOLATE LAVA CAKE 14

Warm chocolate lava cake served with vanilla ice cream

## 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 6

### DOUBLE ESPRESSO 9

### CAPPUCCINO 7

### LATTE 7

### CAFE AMERICANO 6

### COFFEE 5

### HOT TEA 5

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