# Dessert Menu - House-made Specialties –

#### **RICOTTA CHEESECAKE** 14

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

#### TIRAMISÙ 14

An Italian favorite, the Trattoria Reggiano way

#### SICILIAN CANNOLI 12

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

#### 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 & Liquors

#### **BROADBENT 10 YEAR TAWNY PORTO** 13

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

#### **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

### **ESPRESSO MARTINI** 14

Tito's vodka, Kahlua, and Illy Espresso

**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