

# *Dolci - Desserts*

## ***Tiramisú - Specialty of the House***

Ladyfingers, mascarpone, espresso and rum in a delicious layered cake. *Best Tiramisú in the Valley!* \$5.95

## ***Vesuvio al Cioccolato - Triple Layer Chocolate Mousse***

Chocolate mousse with layers of rum, orange zest and espresso beans served with a raspberry sauce. \$6.50

## ***La Dolce Vita - Italian-style Cheesecake***

Individual homemade maple and mascarpone mousse served with walnut shortbread. \$5.95

## ***Torta della Nonna - Grandmother's Cake***

Traditional Italian cake with short pastry and lemon cream, topped with pine nuts and almonds. \$5.50

## ***Fruttasotto - Fruit Cobbler***

Non-dairy cobbler of seasonal fruit, made with organic flour and sweetened with agave nectar. \$6.50

à la mode add \$1.25      whipped cream add .75¢

## ***Carob-Coconut Torta***

Carob, coconut and cashew torte with an almond-date crust, topped with a fresh raspberry-date purée, and sweetened with agave nectar. Soy and gluten free; all raw ingredients. \$6.50

## ***Affogato al Caffé***

Two scoops vanilla ice cream soaked in espresso, topped with whipped cream. \$5.25

## ***Hot Chocolate Decadence***

European-style real hot chocolate made from scratch, topped with whipped cream.

At chef's discretion; allow extra time to prepare. \$5.25

***Scoop(s) of Ice Cream or Sorbet*** 1) \$1.85 2) \$3.70 3) \$4.75

Ice cream: chocolate, vanilla. Sorbet: coconut, raspberry, mango (flavors subject to change).