

## **VANILLA BONBON PANNA COTTA**

dulce de leche, white chocolate, cocoa nibs

\$9

## **COCONUT CREAM PIE**

coconut custard, toasted coconut, whipped cream

\$9

## **CREME BRULEE**

vanilla custard, caramelized sugar

\$9

## **CIOCCOLATO**

layers of chocolate almond cake,  
hazelnut gianduja, chocolate mousse, ganache

\$10

## **TIRAMISU**

mascarpone mousse, espresso, rum,  
brandy, lady fingers

\$10

## **KEY LIME CHEESECAKE**

vanilla cheesecake, lime curd, toasted meringue,  
white chocolate bits

\$9

## **RED VELVET CAKE**

red velvet cake layers, cream cheese frosting

\$9

## **CHOCOLATE BANANA CREAM PUFF**

banana mousse, chocolate cream, whipped  
cream

\$9

## **ESPRESSO DOME**

espresso mousse, caramel center, chocolate  
almond cake, caramel glaze, vanilla cookie

\$10

## **MANGO TART**

almond tart, mango cream, lime gelee, sweet  
meringue, mango lime salad

\$9



# GELATERIA

**GELATO** \$8

cassata



gianduja\*\*



vanilla w/ amarena cherry



pistachio\*



peanut butter chocolate chunk

**SORBETTO** \$8

grapefruit and gin

**AFFOGATO**

espresso & vanilla gelato \$7

\* contains peanut oil, almonds, pistachios

\*\* contains hazelnuts



# DOLCE

ALL OF OUR DESSERTS ARE MADE IN HOUSE  
BY OUR PASTRY CHEF MALEY CLYBURN