

# DESSERTS

## NEW YORK CHEESECAKE 13

creamy cheesecake + salted caramel sauce

## TIRAMISU 13

espresso syrup soaked lady fingers + sweet mascarpone cream

## SICILIAN CANNOLI 9

crisp cannoli shell + sweet cream + candied fruit

## LOBSTER TAIL 8

nutella custard or vanilla custard

## SFOGLIATELLE 2 FOR 11

buttery flaky dough + sweet ricotta + powdered sugar

## NAPOLEON 9

puff pastry + vanilla custard + icing

## TASTE OF SICILY

## MINI CANNOLI FERRIS WHEEL 16

traditional cream + oreo + cookie butter + lemon + Nutella + pistachio + mini cannoli shells



## GIANT DESSERT BOARD

**\$14 PER PERSON | 4 PERSON MIN**

sampling of house-made desserts | served on a 5 foot board

**ESPRESSO**

**4**

**CAPPUCCINO**

**5**



Corporate  
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