

DESSERTS

SEASONAL SORBET & GELATO

\$4.50 ONE SCOOP | \$7.50 TWO SCOOP

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 9

nutella custard or vanilla custard

SFOGLIATELLE 2 FOR 11

buttery flaky dough + sweet ricotta + powdered sugar

ITALIAN COOKIES 6

mixed Italian cookies

NAPOLEON 9

puff pastry + vanilla custard + icing

CANNOLI VESPA CART 16

assortment of traditional, pistachio, and cookie butter cannoli creams + mini

cannoli shells + assorted garnish



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
Executive Chef
Omar Bernal

@thesicilianbutcher
thesicilianbutcher.com

CHEF JOEY
@ChefJoeyMaggiore

4.22.25



Specialized catering menus available • Contact catering@theSicilianButcher.com
or call 602.342.5524