

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 EXPERIENCE 16

assortment of traditional, pistachio, and cookie butter cannoli creams •

mini cannoli shells • assorted garnish

GRAND DOLCE BOARD

\$14 PER PERSON | 4 PERSON MIN

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



ESPRESSO 4

AFFOGATO 9

vanilla bean gelato • espresso

CAPPUCCINO 5



Corporate
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Specialized catering menus available • Contact catering@theSicilianButcher.com
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