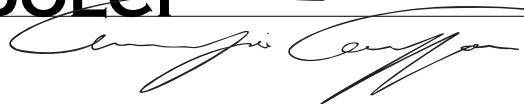


DOLCI

Created by Executive Chef Maurizio Mazzon



CREPELLE DI MELE 8.99

Crepes filled with apples and grappa infused pastry cream;
vanilla ice cream and caramel sauce

BIANCO MANGIARE AI FRUTTI DI BOSCO 7.99

Almond custard topped with caramel sauce,
toasted almonds and fresh berries

ZABAIONE ALLA GRITTI 7.99

Chilled zabaione with fresh berries, Bellini sorbet,
fresh whipped cream and amarena cherry

TIRAMISÙ 7.99

Lady fingers, rum, mascarpone cheese,
espresso, cocoa powder

ROSINA AL CIOCCOLATO 7.99

Chocolate mousse, fresh raspberries and
sponge cake soaked with Triple Sec;
served with orange crème anglaise

AFFOGATO AL CAFFÈ 7.59

Espresso poured over two scoops of vanilla gelato
and topped with fresh whipped cream

GELATI MISTI 7.59

Assortment of Italian ice creams

DOLCE TRIO 13.99

Dessert sampler of half Rosina al Cioccolato,
half Tiramisù and one Crespelle
with a scoop of vanilla ice cream

Desserts are made with Callebaut fine Belgian chocolate