

~ DESSERTS ~

~ ZABAIONE ~



Silky cream made with eggs, sugar and Marsala wine, served with strawberries and whipped cream.

~ PANNA COTTA ~

A dessert perfect in its simplicity. Similar to a *Crème Brulee*, but far more luxurious.

~ AMARENATA ~

Vanilla ice cream with Italian black cherries in syrup, topped with whipped cream.



~ AFFOGATO ~

Vanilla ice cream drowned in espresso and coffee liqueur sweetened with honey.

~ SCIUSCIA' ~



Chocolate ice cream with homemade VoV (egg-based liqueur), crushed amaretto cookies and whipped cream.

~ TIRAMISU' ~

A Venetian classic. Ladyfingers soaked with espresso are layered with mascarpone cheese.

~ DOLCE DEL GIORNO ~

Ask about the daily special.

THREE Ninety-Five Each