

DESSERT LIST

*TABLE SERVICE

GELATO

PROUDLY SERVING GELATO FROM GRAN CAFFÈ L'AQUILA
BY INTERNATIONAL GELATO CHAMPION STEFANO BIASINI

SMALL (1 SCOOP) \$5.25

MEDIUM (2 SCOOPS) \$7.25

LARGE (3 SCOOPS) \$9

ZUCCA

Pumpkin spice gelato

BACIO

Milk Chocolate & Dark Chocolate From
Torino & Imported Piedmont Hazelnuts

CAFFÈ

House Roasted L'Aquila Coffee

CIOCCOLATO MENTA

Chocolate Mint

CARAMELLO SALATO

Salted caramel with imported Sicilian sea salt

CIOCCOLATO

60% Milk Chocolate From Torino

CANNOLO

Sweet Ricotta & Cannoli Shells

DESIRE

Amerena Cherry Imported from ROMA

FONDENTE

70% Dark Chocolate from Torino

KINDERINO

Whole Milk, Wafers, Chocolate Shavings

LIMONE

Portofino Lemon Sorbetto

PESCA MANGO

Peach & Mango Sorbetto

PISTACCHIO

Imported Pistacchio di Bronte

CREME CARAMEL

Egg Custard, Caramel

STRACIATELLA

Fior di Latte, Chocolate Shavings

VANIGLIA

Vanilla

VALENTINO

Chocolate covered strawberry

FRUTTI DI BOSCO

Wild Berry Mix Sorbetto

DOLCI DESSERTS

APPLE TART

Pastry filled with sliced apples & almond cream. Served warm
with a scoop of vaniglia gelato & drizzled with caramel \$9

COPPA 3 CHOCOLATE

Delicious combination of silky dark, milk & white chocolate
creams with a layer of hazelnut crunch \$8.25

PROFITEROLES

Cream puffs filled with vanilla cream and topped with chocolate
cream \$8.25

CREMA CATALANA

Creamy custard topped with caramelized sugar \$8.25

CHOCO-SALTED CARAMEL SOUFFLE

Moist chocolate cake with a heart of creamy salted caramel,
with mini scoop of gelato \$9

BANANA BREAD PUDDING

Served Warm and Topped with Vanilla gelato \$8.5

TORTA LIMONE

Italian lemon meringue. Shortcrust filled with lemon cream.
topped with golden baked meringue \$7.7

SFOGLIATELLE

Served warm, crisp puff pastry filled with ricotta cheese and
candied orange accent. Topped with Vanilla gelato \$7

TORTINA DELLA NONNA

Italian custard cake, covered with pine nuts & almonds \$7.2

NAPOLEAN

Crisp layers of puff pastry filled with cream \$7.2

ISGRO PASTICCERIA SELECT PASTRIES FROM LOCAL "BEST OF PHILLY" BAKER

CANNOLI

Ricotta \$7

STRAWBERRY RICOTTA CHEESECAKE

Creamy, Moist Ricotta Cheese Perfectly Baked \$9

CHOCOLATE RASPBERRY GANACHE

Dark Chocolate Cake is Moistened with Simple Syrup, Then
Filled with a Layer of European Raspberry Filling. Finished
with Rich Chocolate Ganache; Topped with Fresh Raspberries
\$9

MASCARPONE ECLAIR

Eclair filled with with Mascarpone cream \$9

KEY LIME PIE

Graham cracker crust, sweet lime & egg cream filling \$9

DIGESTIVI AFTER DINNER DRINKS 1 OZ SHOT / 2 OZ SNIFTER

AMARO DEL CAPO

Calabrian Roots & Herbs. Notes of Orange Peel, Bitter Root Beer,
Cinnamon, Intense & Earthy \$7.5 / \$10

AMARO AVERNA

Made with Herbs, Roots and Citrus Rinds.
Sweet & Delicately Herbal \$7.5 / \$10

AMARO RAMAZZOTI

Thirty-three carefully selected herbs, balanced by a distinctive aftertaste
of orange peel aroma \$7.5 / \$10

AMARO MONTENEGRO

made from a secret blend of 40 botanicals, including vanilla and orange
peels \$7.5 / \$10

FERNET-BRANCA

Intensely Herbal & Bitter Digestive From Milan \$7.5 / \$10

FRANGELICO

Hazelnut and herb-flavored liqueur \$7.5 / \$10

GRAN GALA

Brandy based orange liqueur \$7.5 / \$10

LIMONCELLO

Calabrian Lemon Peel, Well Balanced and Not That Sweet \$7.5 / \$10

SAMBUCA BY MOLINARI

84 proof anise flavored liqueur \$7.5 / \$10

ASK ABOUT OUR COFFEES SUPPLIED BY



*TABLE SERVICE DESSERT PRICES VARY FROM TAKE AWAY COUNTER