

Desserts

- Cannoli** 11
traditional Sicilian cannoli shell filled with a sweetened ricotta creme
- Il Tiramisu alla Piccolo** (*Taste of Georgetown Winner*) 10
our award-winning classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse
- Cheesecake Monterosa** 12
a creamy medley of mascarpone and ricotta cheese, with a delicate layer of sponge cake & topped with wild strawberries
- Tentazione di Cioccolata** 12
layers of chocolate cake, filled with chocolate and hazelnut creams and a hazelnut crunch, chocolate glaze
- Torta della Nonna (Grandmother Cake)** 12
pastry cream on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar
- Torta di Mandorle** (*Taste of Georgetown Winner*) 12
delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & Amaretto cookie crumbs
- Crostata di Pere** 12
almond cream topped with pear halves on a shortcrust pastry
- Affogato** 13
homemade vanilla gelato served at your table with a shot of espresso, sprinkled with shaved chocolate
- Limoncello Flute** 13
refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce
- Cantucci e Vin Santo** 14
classic Tuscan almond biscotti served with a glass of Vin Santo del Chianti (a sweet & elegant dessert wine with hints of honey & vanilla fermented & aged in French oak)
- Tagliere di Formaggi** 19
Italian cheese platter of aged pecorino, aged gorgonzola, Artigiano vino rosso, herbed goat cheese, Asiago with black peppercorn, fig marmalade, apples, walnuts and crostini