

Desserts

- Cannoli** 10
traditional Sicilian cannoli shell filled with a sweetened ricotta creme
- Il Tiramisu alla Piccolo** (*Taste of Georgetown Winner*) 9
our award-winning classic ladyfinger sponge cake soaked in espresso and rum, layered with a mascarpone mousse
- Cheesecake Monterosa** 10
a creamy medley of mascarpone and ricotta cheese, with a delicate layer of sponge cake & topped with wild strawberries
- Tentazione di Cioccolata** 11
layers of chocolate cake, filled with chocolate and hazelnut creams and a hazelnut crunch, chocolate glaze
- Torta di Ricotta e Pistacchio** 11
layers of sponge cake, pistachio and ricotta creams
- Torta di Mandorle** (*Taste of Georgetown Winner*) 11
delicate layers of ladyfinger & mascarpone cream, topped with toasted almonds & Amaretto cookie crumbs
- 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** 17
Italian cheese platter of aged pecorino, aged gorgonzola, Artigiano vino rosso, herbed goat cheese, Asiago with black peppercorn, fig marmalade, apples, walnuts and crostini