

Fall Banquet Desserts 2016

Dessert Selections Include:

House-made Tiramisu \$8.00

Three layers of rum and espresso soaked ladyfingers layered with mascarpone pastry cream, cocoa, and plenty of chocolate.

Dark Chocolate Pistachio Mousse \$ 7.00

Served with a dollop of chili whipped cream.

Pumpkin Panna Cotta 8.00

Drizzled with a cider cinnamon reduction, sprinkled with crumbled shortbread,
and plumb dried cherries.

Currant and Pear Olive Oil Cake \$ 8.00

With chocolate shavings and Prosecco reduction.

Gelato \$4.95

Ask your server for our selection of great creamy flavors.

Italian Ice \$4.95

Your choice of a refreshing raspberry or lemon ice.

Buon appetito!