

# Delectables

## House-Made Dessert Selections

### Baked Stuffed Peaches or Pears \$ 8<sup>95</sup>

Peaches or pears (availability) stuffed with crushed biscuits & ground almonds, drizzled with brown sugar and served atop vanilla ice cream

### Tiramisu \$ 8<sup>95</sup>

Cremova Marsal from Europe, a hint of coffee atop lady finger biscuits

### Fresh Fruit Zabaglione (*request only*) \$ 10<sup>95</sup>

Egg yolk whipped with Marsala Wine & poured over fresh fruit

## New York Style Cheesecake \$ 8<sup>95</sup>

Chef's Selection of Fresh Fruit Topping

## Decadent Gelato Selections \$ 7<sup>95</sup>

### Bacio Bianco

White chocolate ice cream with a raspberry centre, coated with white chocolate

### Bacio Nero

Rich chocolate ice cream with a coffee liqueur centre, coated with dark Belgian chocolate

### Spumone

Layers of chocolate, pistachio & vanilla, blended with fruits & nuts

### Hazelnut Pear

Rich pear-shaped hazelnut gelato covered in dark Belgium chocolate and sprinkled with torrone

For parties who bring their own dessert \$2/plate will be charged.