



Paesano Signature Tiramisu

Layers of espresso and rum soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and cocoa powder. 8 GF

Chocolate Pear Tart

Almond shortbread crust filled with dark chocolate flakes, vanilla custard and Moscato poached pears, served warm with a scoop of vanilla bean gelato. 10

Rum Baba

Small yeasted cakes soaked in a citrus infused rum syrup, served warm with whipped cream and an apple-pear compote. 9

Crème Brule Trio

Seasonal Treat of three creamy custards with crunchy caramelized sugar crust. Gingerbread, Italian Cinnamon, and Chocolate. 10

Seasonal Gelato

Seasonal selection of Bourbon Gelato with Chocolate Shavings. Ask your server about our other great flavors. 5 GF

Biscotti

Double-baked crunchy Italian cookie used for dunking in Vin Santo or Coffee drinks. 2

☞All desserts made in house
by Chef Greg Daley☞



paesano
restaurant-wine bar

DRINKS

paesanosannarbor.com

Espresso

A coffee dense in body and aromatic with a distinctive finish and light crema.

European Cappuccino

House espresso served with a head of frothed milk.

House Cappuccino

Our house mix of brewed decaf espresso, skim milk, ground chocolate, cinnamon and a hint of nutmeg.

Americano

Espresso topped off with hot water.

Caffe Corretto

Espresso and a splash of Sambuca

Doppio

Double shot of Espresso

After Dinner Liqueurs

Sambuca (clear or black)

Assorted Grappa

Cognac: Courvoisier V.S.

Remy Martin V.S.O.P.

Remy X.O.

Grand Marnier

Disarrono Amaretto

Frangelico, Cointreau, B+B, Ports and Sherry

(Ask to see our Cocktail Menu for more selections)