



# dessert

## W I N T E R

### **Paesano “Signature” Tiramisu**

Layers of espresso and rum soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and cocoa powder. 10 **GF**

### **Apple Pine Nut Pastry**

Flaky puff pastry topped with brown sugar glazed apples and toasted pine nuts. Served with vanilla gelato and a Mugolio drizzle. 9

### **Eggnog Panna Cotta**

Creamy eggnog infused panna cotta served with a bourbon honey and winter spice toasted hazelnuts. 8 **GF**

### **Sicilian Cassata**

Delicate slice of layered orange chocolate cake with a chocolate buttermilk frosting and chocolate ganache. Paired with a pistachio brittle. 9

### **Biscotti**

Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 2

### **Seasonal Gelato**

Our seasonal selection of Caramel Apple Cheesecake. Please ask your server for our other great flavors. 5

*(Our desserts made in house by Chef Greg Daley)*



## **After Dinner Drinks**

### **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, 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
- Disaronno Amaretto
- Frangelico, Cointreau, B+B, Ports and Sherry

*(Please ask to see our Cocktail Menu for more selections.)*