

TRATTORIA GRAPPOLO

DOLCE DELLA CASA

Pere alla Finanziere \$ 7

Almond Cream Pear Tart with Vanilla Gelato

Tiramisu \$ 7

"Pick me up"

Imported Italian Ladyfingers soaked in Espresso, layered with whipped Mascarpone Cheese

Crostata di Mele \$ 7

Warm Caramelized Apple Tart with Vanilla Gelato

Chocolate Flourless Cake \$ 7.5

Rich Decadent Flourless Cake with Coffee Crema Anglaise

Vanilla Creme Brulee \$ 7

Classic Custard infused with Tahitian Vanilla Beans

Budino di Pane \$ 7

Rum Raisin Croissant Bread Pudding with Crema Anglaise

Sorbetto al Limone \$ 7

Italian Lemon Sorbet in a Lemon Shell

Gelato allo Spumoni \$ 5

Spumoni Ice Cream

Affogato Al Caffè \$ 7

Vanilla Gelato with a Shot of Espresso

Tartufo al Cioccolato \$7.5

Classic Tartufo with a Zabaglione Cream Center, Chocolate Gelato, Hazelnuts and Cocoa

Panna Cotta \$ 7

Italian Creamy Eggless Sweet Custard with Chocolate and Caramel Sauce

VIN Santo con Biscotti \$ 8

Tuscan Almond Biscotti served with a glass of Aromatic Italian Wine for dipping

Fresh Homemade Desserts Prepared Daily