

## **Paesano “Signature” Tiramisu**

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

## **Apple Pour Over Cake**

Moist vanilla-creme cake with copious amounts of sliced Michigan apples. Topped with Blis bourbon-maple mascarpone. 9 **L** **S**

## **Blood Orange Creme Caramel**

Sweet blood orange-infused custard with a layer of decadent caramel over the top. Served with fresh basil and Luxardo cherries. **L** **S**

## **Chocolate Torte**

Dark and rich gluten free chocolate torte topped with raspberry coulis and creme chantilly. 9 **GF** **L** **S**

## **Cannoli Dip & Cookies**

Housemade sweet ricotta cream studded with mini chocolate chips. Served “up” with a selection of traditional Italian cookies. 9 **S**

## **Seasonal Biscotti**

Pecan, date and caramel.  
Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 3 each **S**

## **Seasonal Gelato**

Our seasonal selection is Biscuit Tortoni.  
Rum-infused gelato studded with crumbled macaroon bits.  
Please ask your server for our other great flavors. 6 **L** **S**

