

paesano

restaurant - wine bar

Desserts

Paesano "Signature" Tiramisu

Espresso and rum-soaked ladyfinger cookies layered with a creamy Mascarpone cheese mousse and cocoa powder. 11 GF

Torta Mousse

Luxurious Ghirardelli dark chocolate mousse molded with two thin layers of butter cookie crust into a slice of delicious cake. Rich, velvety, and garnished with chocolate shaving and organic raspberry coulis. 11

Cannoli Quartet

Four crisp mini cannoli shells filled with freshly whipped, sweet mascarpone cream. Two vibrant raspberry and two hazelnut, all finished with powdered sugar and chocolate syrup, and ideal for sharing. 10

Crème Brûlée

The classic French dessert makes its way to Italy. House-made, amaretto-infused custard encased in caramelized sugar, then crowned with fresh berries. 10 GF

Carrot Cake

House-made sponge loaded with fresh carrots, pineapple and walnuts, then layered with piquant cream cheese frosting and generously drizzled caramel sauce. 10

Artisan Gelato

Dark Chocolate Couverture

Madagascar Vanilla

Spumoni

7 GF

paesano

restaurant - wine bar

Desserts

After Dinner Drinks

Lugano Jones Espresso Martini
Ketel One Vodka, Kahlua,
Lugano Espresso 15

Chocolate Martini
Stoli Vanilla Vodka, Mozart Dark
Chocolate Liqueur, Kahlua, Cream
14

Smith & Kearns
Kahlua, Cream & Soda Water 8

Cognac
Courvoisier VS 13
Remy Martin VSOP 16
Remy Martin XO 33

Ports
Niepoort Ruby 7 | Niepoort Tawny 8
Warre's "Otima" 10-Year Tawny 13
Ferreira 20-Year Tawny 20

***Ask a server about our coffee, tea,
grappa, or amaro selections!***