

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
Ghirardelli dark chocolate mousse molded with two layers of butter cookie crust into a slice of delicious cake. Garnished with chocolate shaving and raspberry coulis. 11

Blueberry-Lemon Cake
Multilayer lemon sponge generously spread with cream cheese frosting and sumptuous blueberry compote. 10

Cannoli Quartet
Four crisp mini cannoli shells each filled with freshly whipped, sweet mascarpone cream. Two lemon and two almond-chocolate chip, all finished with powdered sugar, and ideal for sharing. 10

Artisan Gelato
Classic Chocolate / Tahitian Vanilla
Salted Caramel / Spumoni
7 GF