

# 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 both chocolate shavings and a fresh strawberry. 11

### **Cannoli Quartet**

Four mini cannoli shells, all filled with freshly whipped, sweet mascarpone cream. Two orange zests and two pistachio creams, all finished with powdered sugar and chocolate syrup, and ideal for sharing. 10

### **Swiss Roll**

Yellow sponge cake rolled around freshly sliced strawberries and light cream cheese frosting. Crowned with an indulgent white chocolate ganache and handmade strawberry rose. 9

### **Artisan Gelato**

Tahitian Vanilla / Swiss Chocolate  
Spumoni 6 GF

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### **After Dinner Drinks**

#### **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!*