

# paesano

restaurant - wine bar

## *Desserts*

**Paesano "Signature" Tiramisu**  
Espresso and rum-soaked ladyfinger cookies layered with a creamy Mascarpone cheese mousse and cocoa powder. 10 GF

**Key Lime Pie**  
Classic key lime pie on a house-made, spiced graham cracker crust. Served with a slice of fresh lime and whipped cream. 9

**Blueberry-Lemon Cake**  
House-made lemon chiffon cake layered with Traverse City blueberry butter cream frosting. 9

**Flourless Chocolate Cake**  
A gluten-free slice of velvety chocolate cake topped with whipped cream and strawberry coulis. 9 GF

**Strawberry Shortcake**  
Layers of angel food cake, macerated strawberries and fresh whipped cream in a cup. 8

**Seasonal Biscotti**  
Dried blueberry, blonde chocolate, pecans and vibrant lemon zest. 3

## **After Dinner Drinks**

**Tiramisu Cocktail**  
Tito's Vodka, Creme de Cacao, Kahlua, Mascarpone, Cocoa Bitters 10

**Lavazza Jones Espresso Martini**  
Ketel One Vodka, Kahlua, Lavazza Espresso 12

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

*All desserts prepared in house by pastry chef Gregory Daley*