

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 in a slice of delicious cake with two thin layers of butter cookie crust. Rich, velvety, and garnished with chocolate shavings and a fresh raspberry. 10

Hummingbird Cake

A Southern recipe perfect for the onset of Spring. Three delicious layers of banana and pineapple spice cake filled with walnuts and generously spread with a luxurious cream cheese frosting. 10

Lemon-Ricotta Cake

Perfectly moist Italian lemon cake spun with Belgioioso ricotta and Adorned with a decorative layer of whipped cream and fresh berries. 9

Artisan Gelato

Tahitian Vanilla / Swiss Chocolate Spumoni 6 GF

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After Dinner Drinks

Lavazza Jones (Espresso Martini)
Ketel One Vodka, Kahlua,
Lavazza Espresso 12

Frolicking Friar (Raspberry-Hazelnut Truffle)
Grey Goose, Frangelico, Baileys,
Chambord, Dark Crème Cacao 11

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!*