

paesano

restaurant - wine bar

Desserts

Paesano "Signature" Tiramisu
Espresso and rum-soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and Ghirardelli cocoa powder. 11 GF

Torta Mousse
Semisweet mousse molded with two layers of butter cookie crust into a slice of luxurious chocolate cake. Garnished with candied hazelnuts. 11

Carrot Cake
House sponge baked with warm spices, carrot slivers, dried currants and roasted hazelnuts. Finished with cream cheese frosting, toasted coconut shavings and a drizzle of our pistachio-infused caramel sauce. 11

Crème Brûlée
Green tea-infused custard encased in caramelized sugar then topped with fresh berries. 10 GF

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