

## **Paesano “Signature” Tiramisu**

Layers of espresso and rum soaked ladyfinger cookies layered with a creamy mascarpone cheese mousse and cocoa powder. 10 **GF**

## **Bourbon Maple Cheesecake**

Creamy mascarpone cheesecake infused with bourbon barrel aged maple syrup. Topped with walnut shortbread cookie crumble and a luxardo cherry. 9 **L S**

## **Chocolate Swirl Tart**

Decadent dark chocolate ganache with a swirl of white chocolate. Topped with fresh blackberries and powdered sugar. 9 **L S**

## **Panettone Bread Pudding**

House-made panettone soaked overnight and baked with creamy custard. Finished with amaretto creme anglaise. 9 **L S**

## **Blueberry-Pear Bread & Butter Crumble**

A sticky compote of pears with saskatoon blueberries topped with soaked brioche and finished with toasted oat crumble. 9 **S**

## **Seasonal Biscotti**

Chocolate, hazelnut, and orange. Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 3 each **S**

## **Seasonal Gelato**

Our seasonal selection is Cappuccino with Chocolate Espresso Beans. Please ask your server for our other great flavors. 6 **L S**



# AFTER DINNER DRINKS

## COFFEE & TEA

Mighty Leaf Tea Selections	3
Coffee, regular/decaf	3
Caffe Correcto	6
Caffe Americano	5
House Cappuccino	6
European Cappuccino	6

## GRAPPA (1.5 oz)

NONINO GRAPPA DI MERLOT Bold, clean, and sophisticated	15
NONINO GRAPPA DI MOSCATO Barrique aged, Gold Star Winner - Wine enthusiast	16
MOLETTO GRAPPA DI PROSECCO Soft, clean, and sippable	11
MOLETTO GRAPPA DI BARBERA Classic bold flavors	12
MOLETTO GRAPPA DI NEBBIOLO Slightly barrel aged with round profile	13

## COGNAC (1.5 oz)

Courvoisier V.S.	13
Remy Martin V.S.O.P	16
Remy X.O.	30

## PORTS & FORTIFIED WINE (3 oz)

Niepoort Ruby	7
Niepoort Tawny	8
Warre's "Optima" 10 Year Tawny	13
Ferreira 20 year Tawny	20
Lanciola Vin Santo	20

## LIQUORI & AFTER DINNER (1.5 oz)

Sambuca Romana	9
Sambuca Romana Black	9
Disaronno Amaretto	11
Frangelico	10
Tuaca	9
B & B	11
Drambuie	11

