

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

Espresso Cheesecake

Espresso-flavored cheesecake served over an Oreo cookie crust. Garnished with a chocolate-covered espresso bean and espresso-infused whipped cream. 9

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

Peach Tarte Tatin

Resembling upside-down cake, we crown our house-made vanilla skillet cake with delightfully sweet, caramelized peaches and a dollop of whipped cream. Available à la mode with house-made gelato. 8

Dark Chocolate Mousse

A cup of luxurious mousse made with artisan dark chocolate. Finished with whipped cream and a chocolate-covered espresso bean. 8 GF

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 --