

## **Paesano “Signature” Tiramisu**

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

## **Strawberry- Rhubarb Cobbler**

Strawberry-rhubarb compote topped with sweet biscuit crumble and turbinado sugar crystals. 9 **L S**

## **Red Velvet Cassata Cake**

Moist layer of red velvet cake with mascarpone buttercream frosting. Topped with fresh strawberries. 9 **L S**

## **Basil Panna Cotta**

Creamy and luxurious basil panna cotta with whipped raspberry mascarpone and vanilla tuile crumbles. 9 **GF L S**

## **Cannoli**

Nectarine, Meyer lemon, and lime sweet cream with dark chocolate fudge drizzle. 8 **S**

## **Seasonal Biscotti**

Seasonal biscotti of candied pineapple, caramel, orange, and macadamia. Double-baked crunchy Italian cookie ideal for dunking in Vin Santo or coffee drinks. 3 each **S**

## **Seasonal Gelato**

Our seasonal selection is Bourbon Caramel Ginger Snap. Please ask your server for our other great flavors. 6 **L S**



AFTER DINNER DRINKS ON BACK OF CARD