

Desserts

Paesano “Signature” Tiramisu 10

Layers of espresso and rum-soaked ladyfinger cookies layered with a creamy Mascarpone cheese mousse and cocoa powder. GF

Snickerdoodle Apple Cobbler 9

Buttery caramel-baked apples topped with our cinnamon snickerdoodle crumble. Served a’la mode with vanilla gelato.

Riso Nero 8

Dark chocolate rice pudding studded with wine-soaked currants and finished with spiced mascarpone. GF

Crustless Vanilla Bean Cheesecake 9

Basque-style cheesecake with Michigan Saskatoon blueberry-maple compote. GF

Lemon Curd Tart 9

A sweet butter tart shell filled with decadent lemon curd. Topped with macerated berries and whipped cream.

Pumpkin Biscotti 3

Twice-baked Italian cookie with pumpkin, white chocolate, Traverse City cranberries and walnuts.

Seasonal Gelato 6

Our seasonal selection is Bourbon Caramel Pecan.
Please ask your server about our other great flavors.

~All Desserts prepared in-house by Pastry Chef Gregory Daley~