



TRATTORIA & BAR

Just Desserts

Tiramisu

The classic Italian trifle - 6⁷⁵

Fresh Fruit Sorbet

A delicious selection of fresh fruit sorbet in a crisp lemon sugar cookie cup - 7²⁵

Carmela's Feature Cheesecake

Ask your server for the flavor of the day, always good, always rich - 7⁵⁰

Fresh Berries in Season

Fresh berries and whipped cream in a crisp lemon sugar cookie cup - 6⁵⁰

Baked Apple and Rhubarb in Philo

(Please allow 15 minutes to prepare) served with our house made caramel sauce and french vanilla ice cream - 7⁵⁰

Spumoni Ice Cream

4⁷⁵

Flourless Chocolate Ganache Torte

Outrageously rich chocolate torte, more chocolate ganache, served with a bing cherry sauce - 7²⁵

Crème Brûlée

Creamy French custard in a pastry shell with raspberry coulis - 7⁵⁰

Nonna's Biscotti

A little something for dipping... - 3⁷⁵



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After Dinner Coffees

Sabatino's Special Coffee

Sambuca, Kahlua, a splash of Triple Sec and topped with whipped cream - 6⁹⁵

Monty Cristo

Grand Marnier and Kahlua, topped with whipped cream - 7⁹⁵

Spanish Coffee

Brandy and Crème de Cacao, topped with whipped cream - 6⁹⁵

Café Correcto

Espresso Coffee with 1oz. Sambuca - 6²⁵

Ports & Dessert Wines

W. & J. Grahams Six Grape Port

3 oz. pour - 9⁰⁰

Taylors Fladgate 10 Year Old Port

3 oz. pour - 12⁰⁰

Grappa Alexander Platinum

10⁵⁰

Grappa Di Moscato

6²⁵

Essensia

California Orange Muscat, 2oz. pour - 6⁹⁵

Elysium

California Black Muscat, 2oz. pour - 6⁹⁵