

Mia Francesca

DOLCI

Tiramisu 12

LAYERS OF ESPRESSO-SOAKED LADYFINGERS WITH JUST ENOUGH RUM TO MAKE NONNA HAPPY, MASCARPONE CREAM, CHOCOLATE SAUCE, AND A DUSTING OF COCOA.

Brioche Pudding 14

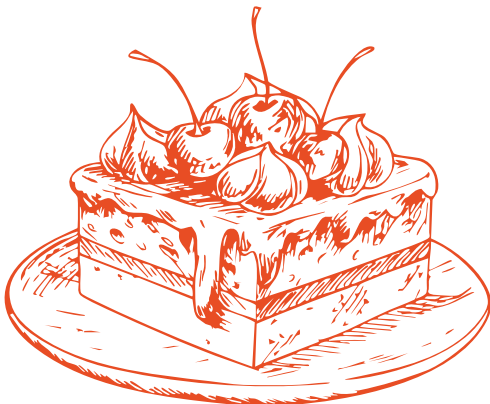
STICKY, SWEET, AND DOWNRIGHT IRRESISTIBLE—CANDIED APPLE & CRANBERRY BREAD PUDDING, VANILLA BEAN GELATO, AND APPLE CIDER CARAMEL THAT LINGERS

Sticky Toffee Carrot Cake 13

CARROT CAKE MEETS LA DOLCE VITA—PERFECTLY SPICED, TOPPED WITH CANDIED WALNUTS, A KISS OF ORANGE ZEST, AND SOUR CREAM GELATO TO KEEP THINGS INTERESTING

Lemon Olive Oil Cake 12

A SLICE OF SICILIAN SUNSHINE—ZESTY LEMON AND DELICATE OLIVE OIL, TOPPED WITH VANILLA WHIPPED CREAM AND FRESH BERRIES



Brown Butter Blondie 12

A BLONDIE WITH AN ITALIAN FLAIR—NUTTY BROWN BUTTER, CANDIED ALMONDS, CARAMEL SAUCE, AND SILKY SEA SALT CARAMEL GELATO THAT MELTS HEARTS AND PALATES

Profiteroles 11

WARM, PILLOWY CREAM PUFFS WITH PISTACHIO GELATO—A NOD TO THE KING OF ITALIAN NUTS—AND DRAPED IN A RICH CHOCOLATE SAUCE

Sloppy Sundae 12

MESSY IN THE BEST WAY—VANILLA GELATO WITH CARAMEL SWIRLS, CHOCOLATE DRIZZLE, BISCOTTI, CANDIED PECANS, A CLOUD OF WHIPPED CREAM, AND THAT CHERRY

Gelati & Sorbetti 8

CHEF'S CHOICE, ASK YOUR SERVER FOR DETAILS (2 SCOOPS)

*When you're done eating,
it's time for dessert.*

Mia Francesca

LIBATIONS

CORDIALS

Bailey's Irish Cream 12
Disaronno Amaretto 12
Frangelico 13
Grand Marnier 12
Licor 43 10
Romana Sambuca 11

DIGESTIVI

Aperol 10
Fernet Branca 12
Montenegro Amaro 12
Faccia Brutto Amaro Gorini 15
Faccia Brutto Nocino 20

PORT

Quinta do Noval Fine Ruby 10
Quinta do Noval LBV 12
Quinta do Noval 10 yr Tawny 14
Quinta do Noval Vintage 2016 25

GRAPPA / COGNAC

Poli Cleoparta Moscato Oro 20
Poli Elisik Camomilla 12
Poli Scarpa Oro 4 yr 17
Remy Martin VSOP 15

COFFEE & ESPRESSO

Coffee 4
Espresso 4
Double Espresso 7
Hot Tea 4
Latte 5
Cappuccino 5

