

Francesca's

EST.1992

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

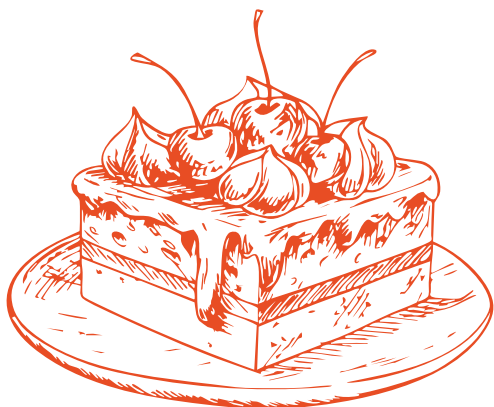
STICKY, SWEET, AND DOWNRIGHT IRRESISTIBLE—CANDIED APPLE & CRANBERRY BREAD PUDDING, VANILLA BEAN GELATO, AND APPLE CIDER CARAMEL THAT LINGERS

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



Chocolate Torte 13

DECADENT LAYERS OF CHOCOLATE CAKE, FUDGE, VANILLA BEAN GELATO, CHERRIES, AND A DUSTING OF CHOCOLATE SEA SALT CRUMBLE THAT'S PURE AMORE

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.*

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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

