Francesca's

EST.1992

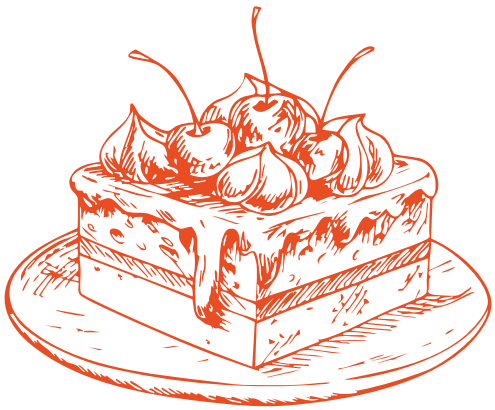
DOLCI

Tiramisu 12
LAYERS OF ESPRESSO-SOAKED LADYFINGERS WITH JUST ENOUGH RUM TO MAKE NONNA HAPPY, MASCARPONE CREAM, CHOCOLATE SAUCE, AND A DUSTING OF COCOA.

Gala Apple Crumble 14
A GOLDEN CRUMBLE HUGGING JUICY ROASTED APPLES WITH VANILLA BEAN GELATO THAT MELTS LIKE A GOOD COMPLIMENT

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





Chef Erin's Favorite Chocolate Cake 15
DECADENT AND FUDGEY WARM CHOCOLATE CAKE TOPPED WITH NUTELLA GELATO AND HAZELNUT CRUNCH 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

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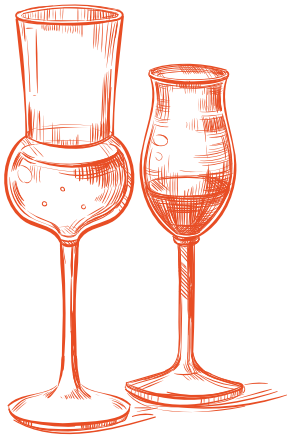
Aperol 10
Fernet Branca 12
Montenegro Amaro 12
Faccia Brutto Amaro Gorini 15
Faccia Brutto Nocino 20

PORT

Warre's Heritage Ruby 10
Warre's LBV 2011 14
Warre's Otima Tawny 10 Year 18
Warre's Otima Tawny 20 Year 28

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

