

# 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.

### Strawberry Rhubarb Crumble 14

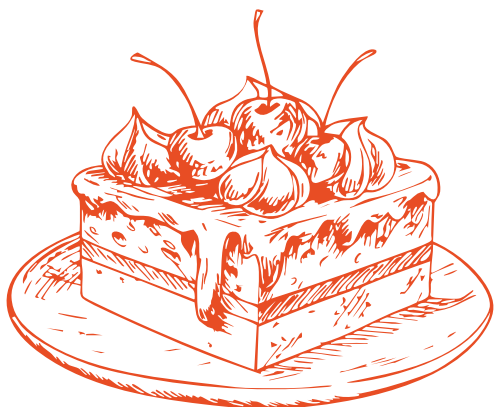
A GOLDEN CRUMBLE HUGGING ROASTED STRAWBERRIES AND RHUBARB WITH VANILLA BEAN GELATO THAT MELTS LIKE A GOOD COMPLIMENT

### 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

### 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

