



DESSERTS

{dolci}

CLASSIC CRÈME BRÛLÉE	12
WARM APPLE CRISP	14
Fresh-Baked Apples, Pomegranate, Ginger, Oat Streusel	
CHOCOLATE FUDGE CAKE	12
Black Cherry Gelato, Vanilla Anglaise, Whipped Cream	
TIRAMISU	14
Espresso Ganache, Whipped Cream	
NEW YORK STYLE CHEESECAKE	12
Amarena Cherry Compote, Amaretti Cookie Crust	
SCOOP OF GELATO OR SORBET	6

— FEATURING CHEF ZAC YOUNG —

THE ORIGINAL T-DAY PIECAKEN

Layers Of Pecan Pie, Pumpkin Pie, Spice Cake, And Apple Pie Filling,
Topped With Cinnamon Buttercream And Oat Crumble - *available by the
slice for dine-in or as a whole cake to-go*

16 (slice) / 89 (cake)



SPRINKLETOWN STRAWBERRY RAINBOW CAKE

Sparkling Strawberry Glaze & Strawberry Ice Cream topped with
Freshly Cracked Sprinkles

35 (serves 2-6)

DESSERT COCKTAILS

IRISH COLD BREW	24
Roe & Company Whiskey, Cold Brew Liqueur, Cold Brew Coffee, Topped with Vanilla Bean Foam	
NIGHT CAP	26
Fratello Hazelnut Liqueur, Baileys, Coffee Liqueur, Double Shot Espresso, Topped with Fresh Whipped Cream	
CHOCOLATE DECADENCE	20
Grey Goose, Mozart Milk Chocolate Liqueur, Dark Crème de Cacao, Topped with Chocolate Shavings	
STRAWBERRY VANILLA CONE	18
Van Gogh Vanilla Vodka, Coole Swan, Macerated Strawberries	