

DESSERT

menu

Raspberry-Lemon Tart 10
Macerated raspberry, lemon zest,
pastry cream

Knafeh Panna Cotta 14
Stracciatella cheese, phyllo
dough, pistachio, orange
blossom syrup, apricot

Chocolate Mousse 14
dark chocolate, cacao nibs,
freeze dried raspberries,
chantilly cream

Affogato 10
Espresso shot, serve with a
scoop of gelato
Add Amaretto shot 3

Giovanna Gelato Scoop Malden, MA

Vanilla Gelato 6
Strawberry Gelato 6
Black Raspberry Cabernet Sorbet 6

Eva

Coffee

Coffee 4
Espresso 4
Double Espresso 6
Latte 6
Cappuccino 6

Tea

English Breakfast 5
Balance of sweetness, bright fruit,
oak barrel, candied orange peel,
sweet burnt sugar finish.

English Breakfast Decaf. 5
Balance of sweetness, bright fruit,
oak barrel, candied orange peel, sweet
burnt sugar finish.

Blue Flower Earl Grey 5
A classic bright Sri Lankan tea scented
with essential bergamot oil and
accented with blue cornflower petals

China Green Jade 5
Sweet and buttery with vegetal notes
that linger on the taste buds

Mediterranean Mint 5
This sweet mint from Greece boast a
lively aromatic scent with a buttery
mouthfeel and soft herbaceous notes of
oregano and sage

Lemon-Chamomile 5
Herbal blend of chamomile, lemongrass
and accented with floral lavender flowers.

**Denote raw or undercooked product. Massachusetts Law requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or dietary restrictions, menu items do not include all ingredients.*

**For party's of 6 or more an automatic service fee of 20% will be charged. This fee is a mandatory payment as part of and in addition to the menu cost on your bill.*

If you decide to order, you are required to pay this additional charge.