

DESSERT

menu

Basque Cheesecake 14

Crust -free cheese cake
Caramel sauce,

Crème Brûlée 14

Vanilla custard, burnt sugar
berries

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

Burn Caramel Gelato 6

Chocolat Sorbet 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.