

SAN MARINO

RISTORANTE

Dessert Selections

AMARETTO TOASTED ALMOND CREAM

Two layers of authentic Savoirdi lady fingers soaked in amaretto syrup then layered with mascarpone cream, topped with crumbled Italian Amarettini cookies & roasted California almonds \$8

MOLTEN CHOCOLATE CAKE

Rich chocolate cake enrobed with dark chocolate and filled with a melted dark chocolate truffle center served with vanilla ice cream \$8

ITALIAN LEMON CRÈME CAKE

Decadent lemon cake with a creamy, lemon marscapone filling finished with a light dusting of powdered sugar \$8

CHOCOLATE CAKE

Generous layers of fine Belgian white chocolate mousse between two layers of moist, dark chocolate cake topped with chocolate ganache; gluten free \$8

LIMONCELLO FLUTE

Refreshing lemon gelato swirled together with limoncello \$8

TARTUFO

A chocolate coated ball of vanilla and chocolate gelato with a hazelnut and cherry center \$7

NEW YORK CHEESECAKE

A deliciously, rich New York cheesecake with a graham cracker crust served with strawberries \$7

XANGO

Banana & caramel cheesecake filled pastry, deep-fried then coated with cinnamon and sugar, served with a scoop of vanilla ice cream \$7

House Specialties \$7.50

APPLE TURNOVER ALA MODE

Served hot with caramel sauce & vanilla ice cream

TIRAMISU

Lady fingers, espresso coffee, Kahlua and Marscapone cheese

CANNOLI

Three traditional mini sweet Ricotta cheese filled Italian pastries, stuffed to order; topped with chocolate chips

CREME BRULEE`

A rich and creamy baked custard covered with a brittle caramelized sugar crust