

## **Desserts \$7**

### **S'mores**

*Chocolate Ice Cream, Graham Cracker Crumbles,  
Toasted Marshmallow & Caramel*

### **Bananas Foster Crème Brulee**

*The Classic, New Orleans Style*

### **Mudslide Cannoli**

*Chocolate Coated Pastry Shell Filled With Kahlua &  
Bailey's Flavored Mascarpone Cheese*

### **Cappuccino Cheesecake**

*Rich and Creamy Cheesecake with the Taste of Café*

### **Chocolate Layer Cake**

*Decadent Triple Layer Chocolate Cake with Rich Fudge Icing*

### **Tiramisu**

*Espresso Dipped Lady Fingers Layered with Mascarpone Cream Blended with Cognac*

### **Zabaglione & Fresh Berries**

*The Seasons' Finest Berries in a Whipped Marsala Wine Custard*

### **Street Fair Zeppoles**

*Italian Style Doughnuts Tossed Tableside with Powdered Sugar & Served  
with an Espresso Dipping Sauce*

### **Vito's Sorbet \$6**

### **Wild Cherry Ice Cream \$6**

*You Have To Try It To Believe It*

### **Don Vito's Cashmere Coffee\* \$7**

*Bailey's Irish Cream, Disaronno Amaretto, Fresh Brewed Coffee,  
Topped With Whipped Cream and Dusted With Cinnamon*

### **Momenti Spirited Limoncello Sorbet\* \$9**

*You Have To Try It To Believe It*

**Gluten free or "no sugar added" desserts available.**

**Please ask your server for today's selection.**

## **Dessert Wine**

**Robert Mondavi Moscato \$8**

**Taylor Fladgate 10 Year Old Tawny \$12**

**1994 Graham's Vintage Port \$16**

*\*Must be 21 years of  
age to indulge*