

gondolier on pearl

Dessert Menu

Chocolate Hazelnut Torte	5.50
A dense flourless hazelnut torte in a bittersweet chocolate shell served with Frangelico crème anglaise	
Crème Brûlée	4.50
Velvet vanilla cream custard with caramelized brown sugar	
Homemade Cheesecake	4.50
New York–style crust-less cheesecake with a hint of lemon and cinnamon	
Tiramisu	5.50
Lady fingers, espresso, and chocolate layered with brandy and mascarpone cream	
Vesuvius	5.50
Espresso ice cream, chocolate chips, and caramel on a dark chocolate crust	
Pizzelles	2.50
Handmade vanilla-flavored Italian wedding cookies	
Spumoni	3.00
Pistachio and cherry vanilla ice cream with candied fruit and nuts (Make it a sundae for 50 cents more)	
Molten Chocolate Cake	5.50
Warm individual chocolate cake with a molten center served over a bed of crème anglaise with a raspberry reduction	

Coffee Drinks

Drip Coffee	2.00
Espresso	Single 1.75
Single or double shot	Double 2.25
Cappuccino	3.75
Espresso topped with steamed and frothed milk	
Latte	3.50
Two shots of espresso with steamed milk	
Flavored Latte	4.00
Mocha, caramel, vanilla, or hazelnut	
Americano	2.75
Italian version of drip coffee	

Dessert Cocktails

Irish Coffee	6.50
Regular or decaf with Brendan's Irish cream and Jameson Irish Whiskey topped with whipped cream and a drizzle of crème de menthe	
Mexican Coffee	6.50
Regular or decaf with tequila and Kahlua	
Keoke Coffee	6.50
Regular or decaf with brandy and Kahlua	
Chocolate Martini	7.50
Chocolate vodka and Godiva liqueur	
Espresso Martini	7.50
Vanilla vodka, Kahlua, crème de cacao, espresso and cream	
Tuacatini	8.00
Tuaca and Grey Goose L'Orange	
Orange Creamsicle	8.00
Tuaca, Cointreau, cranberry juice, and homemade margarita mix	
Chocolate Covered Cherry	8.00
Tuaca, Midori, Amaretto, crème de cacao, and cranberry juice	
Sambuca	5.50
Italian anise-flavored liqueur	
Limoncello	5.50
Italian lemon liqueur served chilled	
Orangecello	5.50
Italian orange liqueur served chilled	