

R I S T O R A N T E
Bergamo

TODAY'S DESSERTS

Zabaione

egg yolks whipped with sugar & marsala, served warm with mixed berries

\$14

Strudel di Miele

classic strudel with green apple, raisins & pine nut filling

Millefoglie

layers of flaky puff pastry filled with Italian Chantilly cream

Tirami su

homemade mascarpone cream layered with lady fingers dipped in espresso

Crème Brulee

classic custard with 'burnt' sugar top

Torta della Nonna

tart filled with lemon pastry cream and topped with pine nuts and almonds

Chocolate Souffle

warm chocolate souffle

Chocolate Mousse

Above desserts - \$12

Affogato

espresso poured over gelato

Gelato

Choice of: *Chocolate, pistachio, Stracciatella, licorice, hazelnut, persimmon, or doppia crema with amarena cherries*

Above desserts - \$10

Sbrisolona

A Bergamo tradition – great with espresso - Italian almond or hazelnut “crumbled” cookies

\$5