

## HOME MADE DESERTS

### TIRAMISU

Mascarpone cheese, ladyfingers, coffee liquor & cocoa powder

\$7.50

### CRÈME BRULEE

Served with crusted caramelized sugar and fresh berries

\$7.50

### APPLE STRUDEL

Served with homemade ice cream caramel and chocolate sauce

\$7.50

### FLOURLESS CHOCOLATE CAKE

Served with strawberry sauce, fresh fruit

\$8.00

### GELATO

Peach, strawberry and pumpkin served in a chocolate shell

\$8.00

### PROFITEROLE

Roasted banana, vanilla ice cream, caramel and chocolate sauce

\$7.00

### SABAYON

Chilled Lemon Custard Served With fresh Fruit Fondue

\$7.00

### LEMON OR ORANGE SORBET

Served in a Fruit Shell, Strawberry Sauce and Fresh Fruit

\$7.00

### CHEESE CAKE NEW YORK

Strawberry Sauce Fresh Fruit

\$7.75

### PANNA-COTTA

Caramel Sauce and Fresh Fruit

\$7.00

