

Desserts

***Chocolate Torte** with whipped cream and toasted almonds*

7

***Chocolate Panna Cotta** served with fresh blackberries and balsamic fig glaze*

7

***House Made Tiramisu** of espresso – marsala topped with cocoa powder*

7



***Limoncello Mascarpone Mousse Cake** topped with fresh blueberries and berry-orange sauce*

7

***Abby's Homemade Cheesecake** topped with berry-orange sauce*

7

***Vanilla Bean Crème Brulee** served with a lemon-biscotti*

7

***Assorted Gelato** 5.5*

***Assorted Sorbetto** 5*





genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

Coffee & Espresso

<i>Columbian Supremo Italian Roast regular or decaf coffee</i>	2.25
<i>single espresso</i>	3
<i>double espresso</i>	4
<i>cappuccino</i>	4.5
<i>latte</i>	4.5
<i>mocha</i>	4.5
<i>coffee flavor: caramel, vanilla, hazelnut</i>	.75

Digestives

Port & Sherry

<i>Cockburn's Special Reserve Port, Portugal</i>	5.5
<i>Sandeman 'Don Fino' Sherry, Spain</i>	5.5

Cognac



<i>Courvoisier</i>	7.25
<i>Hennessy</i>	7.25

Grappas

<i>Lorenzo Inga Moscato, Italy</i>	9.75
<i>Lorenzo Inga Barola, Italy</i>	9.75
<i>Banfi</i>	8

Limoncellos

<i>Meletti limoncello, Italy</i>	5.25
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Dessert wine



<i>#104 Rosa Regale Brachetto d' Acqui DOCG, Piedmont</i>	36 - Bottle
<i>#105 Patrizi Moscato d' Asti, Italy</i>	8 - Glass
	40 - Bottle
<i>#107 Villa Jolanda Moscato d' Asti (175ml), Piedmont</i>	8 - Glass