

# PAZZO!

CUCINA ITALIANA  
*of*

## DOLCE

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14

### TIRAMISU

A twist on the Italian classic!  
espresso soaked lady fingers, rum laced mascarpone cream with rich dark chocolate

### VINCENZO

melting chocolate cake with spumoni gelato, cioccolato e ciliegie

### CARNEVALE

a super creamy homemade cheesecake with warm tuaca syrup, fresh berries, whipped cream and rainbow sprinkles

### LASAGNETTA

An assortment of seasonal fresh blackberries, raspberries, blueberries and strawberries  
layered with amaretto spiked cream and crisp pastry

### GELATO

4 scoops of housemade gelato with homemade anise pizzelle  
Please ask your server for tonight's selections

### CANNOLIS

traditional impastata vanilla ricotta filling, raspberry sauce, chocolate curls

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### AFFOGATO

homemade vanilla bean and espresso chip ice cream in a tall glass  
with a double shot of espresso, whipped cream and homemade biscotti 12



PLEASE ALERT YOUR SERVER TO ANY ALLERGIES YOU MAY HAVE.



# AFTER DINNER

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## DOLCE AMARO

espresso shot, cointreau, "nick a nora"

## TIRAMISU

bailey's, captain morgan, tia maria, dark creme de cocoa

## PEACH SNOWBALL

bourbon, peach puree, cream

## THE FUN FLIGHT

your choice of 4 - 1 ounce pours 19

ITALICUS BERGAMOT  
STREGA  
SUZE  
FRANGELICO  
FERNET BRANCA  
CHARTREUSE

SALERS  
FARETTI BISCOTTI  
ACQUA DI CEDRO  
TUACA  
DISARONNOAMARETTO

DIMMI  
APEROL  
CAMPARI  
SAMBUCCA BLACK  
LIMONCELLO

## COFFEE

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COFFEE 5.0 • CAFÉ LATTE 7.0 • JUMBO CAPPUCCINO 8.0  
ESPRESSO 5.0 • DOUBLE ESPRESSO 7.0

## HOT TEA

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6 each

ROOIBOS CITRUS • THE BREAKFAST • THE 4 FRUIT ROUGES  
THE DARJEELING • THE EARL GREY YIN ZHEN • THE JARDIN BLEU

DECAFFEINATED

THE EARL GREY • TISANE CHAMOMILE HERBAL