

CANALETTO

Ristorante Veneto

BY IL FORNAIO

DOLCI

ricette tradizionali

desserts crafted from traditional italian family recipes

TIRAMISÙ IN GONDOLA 14

treviso-style tiramisù with ladyfingers soaked in rum & espresso, layered with mascarpone & topped with a dusting of cocoa powder

CANNOLI SICILIANI 14

cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate & pistachios

TORTA DI FORMAGGIO 16

cheesecake with mixed berries & graham cracker crust; served with strawberry compote

SETTEVELI 16

chocolate sponge cake layered with chocolate mousse, hazelnut praline & chocolate glaze

gelati

desserts created with italian gelato

AFFOGATO AL CAFFÈ 14

espresso poured over two scoops of vanilla gelato & topped with fresh whipped cream

ZABAIONE ALLA GRITTI 15

bellini sorbet, mixed berries, zabaione sauce, whipped cream & amarena cherry

SGROPPINO 16

vodka, lemon sorbet, prosecco & a dash of cream ~ the italian way to prepare your palate for dessert or the venetian way to finish your meal

GELATI MISTI 18

one scoop each of dark chocolate & vanilla gelato & one scoop of bellini sorbet

SCOOP OF GELATO 9 EACH

vanilla, dark chocolate, bacio (chocolate hazelnut), bellini sorbet, lemon sorbet

cocktail dolci

the perfetto cocktail to finish the meal

DOLCETINI 18

skrewball peanut butter whiskey, baileys, dekuyper dark crème de cacao

ICED TIRAMISÙ 18

selvarey chocolate rum, dekuyper white crème de cacao, rumchata, freshly brewed espresso, amaretto whipped cream

