

# CANALETTO

*Ristorante Veneto*

## D O L C I

**SGROPPINO** Vodka, lemon sorbet, prosecco and a dash of cream.  
The Italian way to prepare your palate for dessert or the Venetian way to finish your meal! 10.25

**TORTINO AL LIMONE VERDE** Lime custard with amaretto cookie crust; topped with mascarpone 11.50

**SOFFIATO AL CIOCCOLATO** Almond and hazelnut chocolate cake; served warm with caramel sea salt gelato 12.50

**ZABAIONE ALLA GRITTI** Chilled zabaione with fresh berries, bellini sorbet, whipped cream, amarena cherry and baicoli cookies 11.50

**AFFOGATO CON GELATO ALLA GRAPPA** Grappa-raisin gelato with espresso coffee and whipped cream 9.50

**TIRAMISÙ IN GONDOLA** Treviso-style Tiramisù 11.50

**CANNOLI SICILIANI** Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate and pistachios 11.25

**DOLCE TRIO** Dessert sampler of Tortino al Limone, Tiramisù and Cannoli Siciliani with a scoop of vanilla gelato 18.50

### GELATI E SORBET

**GELATI MISTI** 10.25

One scoop of dark chocolate, vanilla gelato and raspberry sorbet

**SCOOP** 4.25

**Gelato** - vanilla, dark chocolate, caramel sea salt, grappa raisin, strawberry chocolate stracciatella

**Sorbet** - bellini, lemon, raspberry, passion fruit guava

## B E V A N D E

<b>ESPRESSO</b> .....	3.50
<b>MACCHIATO</b> .....	4.25
<b>ESPRESSO CORRETTO</b> .....	5.95
<b>CAPPUCCINO</b> .....	4.95
<b>CAPPUCCINO CON VOV</b> .....	6.95
<b>CAFFÈ LATTE</b> .....	4.95
<b>CAFÉ AU LAIT</b> .....	4.25
<b>CAFFÈ AMERICANO</b> .....	4.25
<b>TÈ</b> (herb or black) .....	4.25
<b>TÈ FREDDO</b> .....	3.75