

DESSERT MENU



ITALIAN BREAD PUDDING

cream custard with chunks of panettone, raisins, and candied orange peels

RICOTTA CHEESECAKE

Italian cheesecake garnished with fresh berries

CANNOLI

a crispy pastry shell stuffed with ricotta cheese

TIRAMISU

traditional ladyfinger dessert soaked in espresso and layered with whipped mascarpone and liquor

BOMBA

passion fruit, mango and raspberry sorbet covered with white chocolate

APPLES IN PASTRY

served warm with vanilla ice cream

CHOCOLATE FONDANT

rich chocolate cake topped with chocolate ganache

SELECTION OF SORBETS

lemon / coconut / orange

TARTUFO

chocolate and vanilla ice cream enrobed in chocolate

CHOCOLATE CARAMEL CRUNCH

flourless chocolate cake filled with crunchy almond bits and topped with caramel and hazelnuts

— above desserts \$8 —



CRÈME BRÛLÉE AND BERRIES

a layer of raspberry sauce topped with cream custard, berries and caramel \$9

COPPA STRACCIATELLA

chocolate chip gelato with cocoa powder, hazelnuts and chocolate syrup \$10

AFTER DINNER

— COFFEE DRINKS —

AFFUGATO \$8

a shot of espresso over vanilla ice cream with a hint of Bailey's

CAFFÈ DISARONNO \$8

coffee with Amaretto Di Saronno, whipped cream, and sugar

CAPPUCCINO WITH KAHLUA \$8

whipped cream and chocolate shavings

IRISH COFFEE \$8

coffee with Irish whiskey, and whipped cream

SPANISH COFFEE \$8

coffee with Tia Maria, rum, and whipped cream

CHOCOLATE HAZELNUT COFFEE \$8

coffee with Godiva Chocolate liqueur, and cocoa

CHILLED ESPRESSO MARTINI \$8

shaken and mixed with Frangelico

CAFFÈ POMODORO \$10

coffee with Tia Maria, Frangelico, Bailey's, and Grand Marnier

all above with biscotti \$3 extra



— COFFEE —

CAPPUCCINO \$5

ESPRESSO \$3

DOUBLE ESPRESSO \$5

LATTE \$5

AFTER DINNER

— GRAPPA —

Grappa is a type of rare Italian brandy distilled from the pulpy mash of grapes. A great end to a great dinner at Pomodoro!

GAJA GRAPPA SPERSS \$14

intense grape, almost jammy with a hint of vanilla

NONINO GRAPPA-MERLOT \$11

softer style grappa, smooth and balanced

GRAPPA TIGNANELLO-ANTINORI \$15

clear sweet citrus with a grayish cast, dried herbs and pungent berry aromas, high in alcohol but rich aromatic characteristics



— AFTER DINNER DRINKS —

LEMONCELLO \$10

AMARETTO \$10

MACALLAN \$14

GRAND MARNIER \$12

FRANGELICO \$10

SAMBUCA \$10

BLACK SAMBUCA \$10

REMY MARTIN \$14

PORT WINES \$10

HENNESSY \$12

COINTREAU \$10

BAILEY'S IRISH CREAM \$10

JOHNNY WALKER GOLD \$18



MICHELE CHIARLO NIVOLE MOSCATO

One of my favorites! Fragrant with notes of peach and apricot, a perfect ending to a great dinner. 1/2 bottle \$28