

# DESSERT MENU



## STRAWBERRIES AND CREAM

served with strawberry zabaglione and shaved chocolate

## 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

## MISSISSIPPI MUD CAKE

rich chocolate cake topped with chocolate ganache

## NAPOLEAN CAKE

layers of crisp puffed pastry filled with pastry cream

## SELECTION OF SORBETS

lemon / coconut / orange / peach

## TARTUFO

chocolate and vanilla ice cream enrobed in chocolate

— above desserts \$8 —



## COPPA STRACCIATELLA

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

# AFTER DINNER

## 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



### — COFFEE DRINKS —

LATTE \$4    ESPRESSO \$3

CAPPUCCINO \$4    DOUBLE ESPRESSO \$5

CAFFÈ ALLA VALDOSTANA \$10

coffee with grappa, grand marnier, sugar and lemon peels

CAPPUCCINO WITH KAHLUA \$8

whipped cream and chocolate shavings

IRISH COFFEE \$8

coffee with Irish whiskey and whipped cream

CHILLED ESPRESSO MARTINI \$8

shaken and mixed with Frangelico

**all above are available with biscotti, add \$3**



### — 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 grappa, 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

GRAPPA JULIA \$8

oak casks give exquisite flavor



### — AFTER DINNER DRINKS —

LEMONCELLO \$9

AMARETTO \$10

MACALLAN \$12

GRAND MARNIER \$12

FRANGELICO \$9

SAMBUCA \$9

BLACK SAMBUCA \$9

REMY MARTIN \$12

PORT WINES \$10

HENNESSY \$10

COINTREAU \$10

BAILEY'S IRISH CREAM \$9

JOHNNY WALKER GOLD \$18