

paesano

restaurant - wine bar

Desserts

Paesano “Signature” Tiramisu

Espresso and rum-soaked ladyfinger cookies layered with a creamy Mascarpone cheese mousse and cocoa powder. 10 GF

Tuxedo Cake

House-made white and dark chocolate sponge cakes beautifully layered then spread with a silky chocolate cream cheese frosting. Garnished with a strawberry hand-dipped in white chocolate. 10

Frutti di Bosco

Delicious shortcrust pastry with a layer of sponge cake, filled with custard and cream, then covered with wild berries and garnished with vibrant apricot jelly. Dusted with snow-like powdered sugar and absolutely perfect for the Holidays. 9

Italian Almond Cake

Layers of almond-infused Belgioioso mascarpone and buttery vanilla sheetcake topped with vanilla cream frosting, crumbled almonds, and drizzled caramel sauce. 8

Artisan Gelato

Tahitian Vanilla / Swiss Chocolate / Spumoni 6 GF

After Dinner Drinks

Lavazza Jones (Espresso Martini)

Ketel One Vodka, Kahlua, Lavazza Espresso 12

Frolicking Friar (Raspberry-Hazelnut Truffle)

**Grey Goose, Frangelico, Baileys, Chambord, Dark Crème Cacao
11**

Cognac

Courvoisier VS 13 | Remy Martin VSOP 16 | Remy Martin XO 33

Ports

Niepoort Ruby 7 | Niepoort Tawny 8

Warre’s “Otima” 10-Year Tawny 13 | Ferreira 20-Year Tawny 20

Ask a server about our coffee, tea, grappa, or amaro selections!