

DESSERT MENU



Giuseppe's





Crème Brûlée

A creamy custard presented in a traditional ceramic ramekin, comes with a packet of sugar



Tiramisù Big Ladyfinger

Layers of espresso drenched lady fingers separated by mascarpone cream and dusted with cocoa powder



Carrot Cake

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts and pineapple, decorated with crushed walnuts



Bomba

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating



Chocolate Caramel Crunch

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts drizzled with chocolate



Chocolate Truffle

Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder



Spumoni Bomba

Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate



Limoncello Mascarpone Cake

Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with limoncello sauce



Chocolate Temptation

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze



Limoncello Flute

Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello



Hazelnut Chocolate Flute

Smooth hazelnut gelato made with hazelnuts from Piedmont, swirled with rich chocolate



Coppa Pistachio

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios



Turtle Cheesecake

New York style cheesecake rest on thick layer dark fudge covered with silky caramel sauce garnished with chopped pecan placed in graham cracker crust



Cannoli

A hard shell with custard like filling with chocolate chip

