

178419

**Sole Mio**  
RISTORANTE



## DESSERTS

### CANNOLI SICILLANI

Sweet Italian ricotta cheese in a crunchy pastry shell \$5

### TIRAMISU

Espresso and Sambuca soaked ladyfingers layered with sweet mascarpone cheese and dusted with cocoa powder \$6

### CRÉME BRULEE

Vanilla cream custard with a caramelized sugar shell \$6

### CHOCOLATE TORTE

Chocolate torte served with vanilla bean ice cream and strawberry \$6

### CHEESECAKE

New York style vanilla cheesecake with seasonal toppings \$7

### ESPRESSO

Single \$3.50 | Double \$5.50

### CAPPUCCINO

Single \$5 | Double \$7

### LAVAZZA DARK ROAST COFFEE

Regular or Decaf \$3

### RISHI TEA

Peppermint Rooibos, Yunnan Breakfast, Chamomile Medley, Earl Grey, Jasmine, Tropical Hibiscus \$3



# AFTER DINNER DRINKS

## DIGESTIF

Amaro Averna \$8

Amaro Montenegro \$7

Amaro Ramazzotti \$7

Amaro Luxardo Cynar \$7

Luxardo Cynar \$7

## SAMBUCA

Romana Classico White \$7

Romana Black \$7

## MOSCATO

Risata Moscato d'Asti  
*Piedmont, Italy*

\$9 glass \$34 bottle

## LEMONCELLI

Limoncello \$7

Orangecello \$7

Limoncello Creme \$7

## GRAPPA

Miele \$7

House Blend \$7

Candolini \$7

## PORTS

Fonseca Ruby Port  
*Douro Valley, Portugal* \$6

Fonseca Tawny Port  
*Douro Valley, Portugal* \$7

Quinta Tawny Port  
*Douro Valley, Portugal* \$8