

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