

L'OPERA

DESSERT MENU

L'Opera's Homemade Sweets

PANNA COTTA

Italian Creamy Milk Custard Intoxicated with Frangelico;
Topped with Fresh Fruit & a Light Berry Sauce **\$12**

LUNA PIENA

Crème Brulee Cheesecake **\$12**

TIRAMISU

Mascarpone Cheese Whipped with Rum, Layers of Ladyfingers
Soaked in Illy Espresso, Mocha & Crème Anglaise Sauce **\$11**

IL SIGARO

Burnt Caramel- Sugar Crusted Crème Brulee, Mixed with Fresh
Strawberries, Topped with a Chocolate Covered Strawberry &
Chocolate Dipped Wafer Cookie **\$11**

MARIA

Warm Dark Chocolate Cake Infused with Gianduja Chocolate,
Topped with Vanilla Gelato & Callebaut Belgian
White Chocolate Shavings **\$13**

SACCHETTO DI CIOCCOLATA

Callebaut Belgian Chocolate Box, Chilled Zabaione & Fresh Fruit **\$13**

CANNOLI CASARECCI

Pastry Shells Stuffed with Ricotta & Candied Fruit, Drizzled
with Chocolate Ganache, Crème Anglaise **\$10**

PROFITEROLES DI CREMA E CIOCCOLATO

Homemade Pastry Puffs filled with Vanilla Gelato, Topped
with Hot Caramel, Crème Anglaise, Chocolate
Ganache & Banana Slices **\$10**

GELATI

Assorted Italian Ice Cream **\$8**