

# DOLCIE

## *L'Opera's Homemade Sweets*

### PANNA COTTA *GF*

Italian Milk Custard, Frangelico; Fresh Fruit & Light Berry Sauce \$12

### LUNA PIENA

White Chocolate Cheesecake, Dark Chocolate Cookie  
Crust; Fresh Berries & Strawberry Sauce \$12  
(COOKIE CRUST CONTAINS TRACES OF PECANS)

### TIRAMISU

Ladyfingers, Illy Espresso, Mascarpone, Rum;  
Mocha & Crème Anglaise Sauce \$12

### IL SIGARO *GF UPON REQ.*

Burnt Caramel- Sugar Crusted Crème Brulee, Fresh Strawberries;  
Chocolate Covered Strawberry & Chocolate Dipped Wafer Cookie \$11

### MARIA

Warm Dark Chocolate Cake, Milk Chocolate;  
Vanilla Gelato & Callebaut Belgian White Chocolate Shavings \$13  
(CONTAINS TRACES OF ALMONDS)

### SACCHETTO DI CIOCCOLATA *GF*

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

### SOFFICE E LEGGERA

Caramelized Crushed Pineapple, Poundcake;  
Hot Caramel Sauce & Crème Anglaise \$13

### PROFITEROLES DI CREMA

#### E CIOCCOLATO

Homemade Pastry Puffs, Vanilla Gelato;  
Hot Caramel, Crème Anglaise, Chocolate Ganache & Banana Slices \$10

### PARADISO *GF UPON REQ.*

Lemon Custard, Whipped Cream, Blueberry Sauce,  
Waffle Sprinkles \$10

### GELATI

Gelati, Meringue Cookie \$8

*PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING.  
ALL DESSERTS CONTAIN EGGS WITH THE EXCEPTION OF GELATI*