

CIAO BELLA DESSERTS

ALL OF OUR DESSERTS ARE MADE IN HOUSE

Crème Brulé - \$9

Creamy vanilla bean crème brûlée topped with a mixed berry chutney.

Cannoli - \$9

Sweet vanilla ricotta stuffed cannoli with chocolate and pistachios.

Affogato - \$9

Add Amaretto + \$3

vanilla gelato topped with espresso.

White Chocolate Bread Pudding - \$10

Warm brioche bread covered with vanilla custard, topped with white chocolate.

Tiramisu - \$10 GF

Light and fluffy ladyfingers soaked with coffee and spiced rum topped sweet mascarpone mousse. Dusted with dutch cocoa and chocolate shavings

Vanilla Gelato - \$7

Salted Carmel Gelato - \$9

Raspberry Sorbet - \$7

AFTER DINNER DRINKS

Italian Coffee

Van Gogh espresso vodka, baileys, grand marnier, frangelico, dark crème de cacao and coffee, topped with whipped cream

Ciao Bella Coffee

Baileys, kahlua, frangelico, half & half and coffee, topped with whipped cream

Ciao Bella Espresso Martini

Espresso, kahlua, simple syrup, Van Gogh espresso vodka

P.C. Coffee

Carolans peanut butter, kahlua, amarula, and coffee, topped with whipped cream with nutmeg

Digestif: Averna, Amaro Montenegro

Sandeman Tawny Port - \$9.00 Cappuccino - \$5.00

Espresso Single - \$2.25 Latte - \$5.00 Espresso Double - \$4.50

ADD ANY OF THE FOLLOWING FLAVORS TO YOUR COFFEE,
ESPRESSO, CAPPUCCINO, OR LATTE:
CARAMEL, VANILLA, PEACH, OR BLACK RASPBERRY