



Osteria **Applausi**

DESSERT

\$9.50

TIRAMISU

Two layers of ladyfingers soaked in espresso coffee, filled with mascarpone cheese dusted with cocoa powder

PANNA COTTA

Delicate cream flan dessert. Ask your server for the flavor of the week

CRÈME CARAMEL

Vanilla and orange flavored flan with caramel sauce

FRUTTI DI BOSCO

A delicate tart filled with pastry cream covered with mixed berries and powdered sugar

MOUSSE AL CIOCCOLATO

Delicate chocolate mousse on a chocolate sponge cake covered with a thin coat of bitter chocolate

TORTA DI RICOTTA

Traditional Italian ricotta cheesecake

TARTUFO

A round form of vanilla and chocolate gelato covered in cocoa powder and caramelized hazelnuts

FRUTTI RIPIENI

Fresh fruit sorbet served in its natural shell, choice of lemon, peach, coconut, or mandarin orange

CAPPUCCINO \$4.50

ESPRESSO \$3.50

COFFEE & TEA \$2.50

IRISH COFFEE \$8.50

MEXICAN COFFEE \$8.50

BRANDY & COGNAC

Grand Solage, Boulard Calvados Pays D'Auge \$10

Courvoisier, Napoleon \$17

Courvoisier, V.S.O.P. \$11

Delamain Cognac, Pale & Dry \$19

Hennessy V.S.O.P. \$12

Remy Martin, V.S.O.P. \$12

Sempe' Armagnac, V.S.O.P. \$9

GRAPPE

Michele Chiarlo "Nivole" Grappa di Moscato d'Asti \$10

Grappa Castello Banfi di Montalcino \$9

Grappa Nonino UE \$15

PORT WINES

Sandeman Founders Reserve \$9

Sandeman Twany Port \$10

Fonseca Bin 27 \$9

Fonseca 20 years Tawny Port \$14

DESSERT WINES

Moscato di Asti, Piazza \$10

Dievole, Vin Santo del Chianti \$12

BV Muscat de Beaulieu,

California Dessert Wine \$9

CORDIALS & DIGESTIVI

Sambuca Molinari \$10

Sambuca Molinari al Caffè \$11

Frangelico \$10

Amaro Averna \$10

Amaro Ramazzotti \$10