

## **I Dolci Della Casa \$10**

### **Torta Al Cioccolato**

Italian white and dark chocolate mousse on a sponge cake base,  
with chocolate ganache

### **Panna Cotta Ai Frutti Di Bosco**

Cold Italian vanilla custard served with berries flambé

### **Tiramisu**

Coffee Custard with Lady Fingers

### **Tartufo**

Chocolate and vanilla ice cream with an  
almond cherry center in a chocolate shell

### **Flourless Chocolate Cake**

**\*GLUTEN FREE\***

### **Pizza Bordello \$15**

Pizza w/Nutella & fresh fruit

### **CANNOLI E CASSATELLE**

Cannoli and mini Ricotta Calzone

### **Gelato \$9**

Hazelnut, Vanilla, Chocolate, Stracciatella,  
Lemon, Nutella, Pistacchio

**\*Topped with a chocolate smiley face cookie\***

### **Executive Chef: Vincenzo Galia**

**Angelinas\_Kitchen + Angelinas Ristorante**  
**[www.AngelinasKitchenNYC.com](http://www.AngelinasKitchenNYC.com)**  
**[www.AngelinasRistorante.com](http://www.AngelinasRistorante.com)**

**CORDIALS LIST \$9**

Limoncello

Averna

Ramazzotti

Amaro Montenegro

Amaro Lucano

Amaro del Capo

Fernet Branca

Branca Amenta

Marie brizard

Licor 43

Frangelico

Amaretto Disaronno

Grand Marnier

Sambuca Romana

Sambuca Molinari

Sambuca Romana Black

Khalua

Baileys

Contreau

Chambord

Passito di Pantelleria

Moscato

Nocello

B&B

St Germain

Port

Port 10 \$10

Port 20 \$20

Alexander Grappa

Liquore Strega