

# D O L C I

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## SGROPPINO

Vodka, lemon sorbet, prosecco and a dash of cream.  
The Italian way to prepare your palate for dessert or  
the Venetian way to finish your meal! 8.59

## BIANCO MANGIARE AI MIRTILLI

Almond and coconut milk custard with lavender honey and  
blueberry sauce; topped with toasted almonds 8.59

## TORTINO AL LIMONE VERDE

Key lime custard with amaretto cookie crust;  
topped with mascarpone 8.99

## ZABAIONE ALLA GRITTI

Chilled zabaione with fresh berries, bellini sorbet,  
whipped cream, amarena cherry and baicoli cookies 8.99

## CREPELLE DI MELE

Crepes filled with Granny Smith apples and pastry cream served  
with caramelized walnuts, vanilla gelato, caramel sauce  
and crème anglaise 9.99

## SOFFIATO AL CIOCCOLATO

Almond and hazelnut chocolate cake; served warm  
with caramel sea salt gelato 9.99

## GELATI MISTI

Selection of Italian gelatos and sorbets 8.99

## AFFOGATO CON GELATO ALLA GRAPPA

Grappa-raisin gelato with espresso coffee  
and whipped cream 8.99

## TIRAMISÙ IN GONDOLA

Treviso-style tiramisù with ladyfingers soaked in rum  
and espresso, layered with mascarpone and  
topped with a dusting of cocoa powder 8.99

## DOLCE TRIO

Dessert sampler of half Tortino al Limone Verde, half Tiramisù  
and one Crespelle with a scoop of vanilla gelato 15.99

## SCOOP

**Gelato** - vanilla, dark chocolate, caramel sea salt, grappa-raisin,  
chocolate covered strawberry, heavenly hazelnut 3.79 each  
**Sorbet** - bellini, lemon, raspberry, guava passion fruit 3.79 each