

DOLCE

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 \$11

PARADISO GF UPON REQ.

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

GELATI

Gelati, Meringue Cookie \$10

Please notify server of any allergies prior to ordering. All desserts contain eggs, except gelati