

Dolci

CARAMEL APPLE DUMPLING

A local apple poached in cider and wrapped in tender pastry. Finished with our rich homemade caramel sauce laced with Italian Tuaca (vanilla citrus brandy) liqueur. 5.95
With our award-winning gelato 7.95

CHOCOLATE AND CHERRIES CAKE

Our homemade rich chocolate layer cake with a tart cherry filling covered in chocolate almond butter cream frosting

LEMONCELLO TART

Buttery semolina textured cake loaded with lemon zest, tart lemon curd, and fresh raspberries. Finished with lemon cream and white chocolate curls. 5.95

Pairs beautifully with our own Limoncello liqueur, made right here.

PALAZZOLO'S GELATO AND/OR SORBETTO

Award winning artisan gelatos and sorbets made in Michigan from whole ingredients. This gelato is twice as dense as ice cream with less fat. It's even made Oprah's "O List." Ask about our flavor selection.
Single 4.55 Couple's Serving 6.55

SORBET TRUFFLE

Mango, Passion fruit, and Raspberry sorbets form a snowball-sized truffle. Dipped in white chocolate. Imported from Italy. 5.75 *Great with our fruity Bellini's.*

TIRAMISU

Italian for "pick-me-up." Rich mascarpone cheese, ladyfingers, and espresso layered with chocolate. Ours is imported from Italy. Absolutely Exquisite! 5.95
Try it with our Luxardo Caffè Espresso liqueur or our Espresso Martini.

CANNOLLI

Crisp pastry shell full of a super-rich ricotta, chocolate chips, and cinnamon filling. Garnished with your choice of raspberry or chocolate sauce. 3.50

VANILLA CHEESECAKE

Old-fashioned graham cracker crust piled high with a vanilla-bean flecked cheesecake. Simple, classic, and perfect to pair with a dessert wine, liqueur, or dessert cocktail. 4.55

We like it with Frangelico or Tuaca liqueurs.