

# Desserts

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## House Specialties

### **Blackberry Lemon Panna Cotta 7**

Creamy lemon panna cotta served alongside of blackberry coulis, topped with strawberries; finished with whipped cream and mini lemon meringues.

### **Amaretto Cannoli 6**

Fresh crispy Italian cannoli stuffed with amaretto cream; mascarpone and ricotta cheese, shaved chocolate and amaretto liqueur.

### **Tiramisu 7**

Rum and coffee soaked ladyfingers layered with mascarpone custard and cocoa

### **House Crème Brulee 6**

Our rich, airy custard base with a sweet contrasting layer of crisp caramel

### **Bread Pudding 6**

Our secret house recipe served with a crème glaze, caramel sauce & whipped cream

### **Key Lime Tart 5**

A key lime tart with sweet graham cracker crust topped with creamy smooth lime flavored custard & topped with whipped cream and lime zest

### **Seasonal Gizdich Pies 5**

From our very own local Gizdich Ranch  
Ask your server what's in season today!  
Al a mode add \$1

### **Pajaro Pie 6**

Vanilla Bean Ice Cream in an Oreo Crust. Topped with fresh whipped cream and mixed nuts

### **Chocolate Mousse 5**

Gluten-Free. Luscious dark chocolate ganache folded with whipped cream. Served in a chilled champagne glass.

### **Massimo's Gelato 6**

Ask your server about our current selection of Massimo's genuine Italian gelato. Two large scoops of your choice of flavour.

### **Ice Cream 3**

Your choice of chocolate, vanilla, Italian spumoni, or a mix of all three

### **From the Bar**

#### **Keoke Coffee 3**

Brandy, kahlua, and chocolate liqueur

#### **Bailey's & Coffee 8**

Topped with Whipped Cream