

# VITELLO'S

## DESSERT MENU

### SWEETS

ALL DESSERTS / 10    ADD GELATO / 4

- |                                                                                                                              |                                                                                                                                                 |
|------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>BROWN BUTTER BANANA CAKE</b><br>housemade banana spice cake, walnuts, brown butter frosting, balsamic drizzle (trust us!) | <b>FLOURLESS MOCHA TORTE</b><br>housemade with a mocha cream frosting, berry sauce, fresh strawberries                                          |
| <b>TIRAMISU</b><br>mocha cream, lady fingers, espresso, dark chocolate                                                       | <b>CHEESECAKE</b><br>Italian style with ricotta, served with berries                                                                            |
| <b>CLASSIC CANNOLI</b><br>creamy sweet mascarpone, chocolate chips, crisp shell                                              | <b>SPUMONI CAKE</b><br>strawberry, pistachio, rum+chocolate gelato, chocolate chips, vanilla cookie coconut crust, crushed pistachios, cherries |
| <b>PISTACHIO RICOTTA CAKE</b><br>creamy and crunchy, served with chocolate chips and berries                                 |                                                                                                                                                 |

### GELATO

SINGLE 6 / DOUBLE 10 / AFFOGATO 3

- |                  |                         |
|------------------|-------------------------|
| VANILLA BEAN     | DARK CHOCOLATE          |
| BUTTER PECAN     | PISTACHIO               |
| LEMON SORBET (V) | BLOOD ORANGE SORBET (V) |

### AFTER DINNER DRINKS

- |                     |                       |
|---------------------|-----------------------|
| ESPRESSO MARTINI 16 | DIGESTIVO DI MATEO 10 |
| TIRAMISU MARTINI 16 | FERNET BRANCA 12      |
| IRISH COFFEE 14     | RAMAZOTTI AMARO 12    |
| HOT TODDY 12        | SAMBUCA 12            |
| PORT 10YR 12        | GRAPPA 14             |
| PORT 20YR 18        | MADEIRA 16            |
| PENFOLDS            | COGNAC 18             |
| GRANDFATHER PORT 22 | ARMANAC 19            |
|                     | LIMONCELLO 12         |

### COFFEE & TEA

COFFEE    TEA / 5.5

- |                                     |                           |
|-------------------------------------|---------------------------|
| LAVAZZA ITALIAN ROAST 5.5 / DECAF 6 | EARL GREY                 |
| ESPRESSO 5.5 / 6                    | GREEN TEA                 |
| ESPRESSO BEVS 6.5                   | SPICED HERBAL             |
| HOT CHOCOLATE 3                     | APPLE TEA                 |
| VANILLA STEAMER 4                   | MOROCCAN MINT             |
|                                     | (H) CHAMOMILE CITRUS      |
|                                     | H= Herbal / Decaffeinated |

### BEVERAGES

- |                                                                |                                            |                                                                                            |
|----------------------------------------------------------------|--------------------------------------------|--------------------------------------------------------------------------------------------|
| <b>JUICE</b><br>orange<br>cranberry<br>grapefruit<br>pineapple | <b>SODA</b><br>coke<br>diet coke<br>sprite | <b>OTHER</b><br>bottled water:<br>sparkling or flat<br>lemonade<br>freshly brewed iced tea |
|----------------------------------------------------------------|--------------------------------------------|--------------------------------------------------------------------------------------------|

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Split Charge 5    Corkage fee 25    Maximum of 3 credit cards per table    20% gratuity will be added to all parties of 6 or more

1-7-24