



VITELLO'S

DESSERT MENU



SWEETS

ALL DESSERTS / 10 ADD GELATO / 4

BROWN BUTTER

BANANA CAKE

housemade banana spice cake, walnuts, brown butter frosting, balsamic drizzle (trust us!)

TIRAMISU

mocha cream, lady fingers, espresso, dark chocolate

CLASSIC CANNOLI

creamy sweet mascarpone, chocolate chips, crisp shell

SPUMONI CAKE

strawberry, pistachio, rum+chocolate gelato, chocolate chips, vanilla cookie coconut crust, crushed pistachios, cherries

FLOURLESS MOCHA

TORTE

housemade with a mocha cream frosting, berry sauce, fresh strawberries

CHEESECAKE

made with love from Cookie Bottoms bakery, served with berries

CHOCOLATE

LAVA CAKE

warm chocolate cake, fudge center, glaze topping, served with 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

TIRAMISU MARTINI 16

CHEESECAKE MARTINI 16

IRISH COFFEE 14

HOT TODDY 12

PORT 10YR 12

PORT 20YR 18

PENFOLDS

GRANDFATHER PORT 22

DIGESTIVO DI MATEO 10

FERNET BRANCA 12

RAMAZOTTI AMARO 12

SAMBUCA 12

GRAPPA 14

MADEIRA 16

COGNAC 18

ARMANAC 19

LIMONCELLO 12

COFFEE & TEA

COFFEE

TEA / 5.5

LAVAZZA ITALIAN ROAST 5.5 / DECAF 6

ESPRESSO 5.5 / 6

ESPRESSO BEVS 6.5

CHAI TEA LATTE 6

HOT CHOCOLATE 3

VANILLA STEAMER 4

EARL GREY

GREEN TEA

SPICED HERBAL

APPLE TEA

MOROCCAN MINT

(H) CHAMOMILE CITRUS

H= Herbal / Decaffeinated

BEVERAGES

JUICE

orange
cranberry
grapefruit
pineapple

SODA

coke
diet coke
sprite

OTHER

bottled water:
sparkling or flat
lemonade
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

10-14-23