

# Caruso's



## Dessert Menu

All offerings are prepared in-house by our chefs

- Apple-Pear Crumble ala mode** 7  
Gala apples and Bosc pears, cinnamon, rolled oat crumble topping with French vanilla ice cream
- Hazelnut Truffle Torte alla Zabiglione** 7  
Decadently rich chocolate ganache torte with a hazelnut crust atop a cloud of marsala wine custard sauce
- Crème Brulee** 7  
Prepared in the traditional style with a caramelized sugar crust
- Mocha Pots de Creme** 7  
Rich espresso, Kahlua and Belgian chocolate custard, whipped cream, chocolate covered espresso bean
- Amerena over Vanilla Ice Cream** 6  
Imported wild Italian cherries steeped in brandied syrup
- Dolce Luna** 7  
Flaky pastry “Moons” with spiced pumpkin filling, fried with maple caramel sauce and French vanilla ice cream
- Tiramisu** 7  
Layered Italian trifle of liqueur soaked ladyfingers, mascarpone and zabiglione
- Vanilla or Spumoni Ice Cream** 5
- Dessert Platter** 30  
A delightful assortment of Caruso's desserts prepared by our Chef