



Sweets

Affogato

A scoop of our delicious of our vanilla bean gelato with a shot of espresso on top

\$5.95

Espresso Crème

(Espresso Flavored) Creamy Custard Topped with Raw Cane Sugar Crust

\$6.95

Honey Lavender Crème Brulee

Literally "burnt crème" in French, a blowtorch caramelizes the top coat into a crisp layer right before serving.

Accompanied with berries, and dusted with powdered sugar.

\$6.95

Tiramisu

Light Sponge Cake Dipped in Espresso and Chocolate Liquor, Layered with Custard and Whipped Cream, Drizzled with Chocolate Sauce.

\$6.95

Triple Chocolate Mousse Cake

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

\$6.95

Chefs Specialty Bread Pudding

Served with Butter Rum sauce

\$7.95

Cheese Cake

Classic New York Cheese Cake Served with Fresh Fruit and Berry Coulis

\$6.95

Cannoli

Authentic Italian dessert stuffed with Dried Fruit, Sweet Marscarpone, White Chocolate Chips .Served with Fresh Fruit and Drizzled with Berries Coulis.

\$4.95

Gelato or Spumoni

Gelato Italian Ice Cream, Flavors are Vanilla Bean, Chocolate, Spumoni or Coffee, Sorbet Flavors are Lemon, Raspberry, and Mango

\$4.95

Fuso's Dessert Wines

Port Croft Distinction

\$5.75

Porto Tawny Fladgate 10 year

\$7.50