

Il Lucano Ristorante Italiano

Dolci (dessert) Menu

Tiramisú 7.00

Homemade special Italian dessert layered with marsala, espresso, mascarpone and chocolate.

Cannolo Siciliano 7.00

Large tube pastry stuffed with ricotta cheese cream with chocolate chips.

Pannacotta 7.50

Delicious homemade cream custard topped with warm four berry sauce.

Limoncello Mascarpone Cake 7.00

Creamy limoncello flavored Mascarpone cheese cake.

Profitterol 7.95

Puff pastry with a cream filling topped with chocolate mousse.

Limoncello Flute 8.95

Refreshing lemon gelato swirled together with limoncello.

Coppa Pistacchio (Spumone) 8.95

Custard gelato swirled together with chocolate and pistachio gelato topped with praline pistachios.

Coppa Spagnola 8.95

Vanilla and amarena cherry gelato swirled together topped with real amarena cherries.

Limone Ripieno 7.95

Frozen lemon filled with lemon sorbet.

Exotic Bomba 7.95

Refreshing mix of Mango and Passion Fruit sorbetto with a heart of raspberry, enrobed in white chocolate and drizzled with chocolate. Contains milk.

Classico Tartufo 7.95

A decadent vanilla and chocolate ice cream ball coated with chocolate ganache. Contains nuts.

Espresso 3.00, Doppio Espresso 4.50

Espresso made with genuine Italian coffee.

Cappuccino 5.00

Espresso with milk & foam of milk.

American Coffee or Decaf American Coffee 2.75

We proudly use Caffé D'arte coffee beans.

Italian Liquors

Limoncello 7.00

Sweet lemon flavored liquor made from lemon and lemon zest.

Amaretto 7.00

Almond flavored liquor, a good combination with any dessert.

Sambuca 7.00

Sweetened distilled liquor with anise flavor.

Grappa 7.00

Distilled liquor from grape-pomace.

We also carry some special grappas. Ask server for details.

Vecchia Romagna Italian Brandy 9.00

Amari

Bitter digestive drink made from vegetables, herbs and spice mixtures.

Can be served straight, with lemon on the rocks, or soda with ice.

Cynar 7.50

Bitter amaro made from herbs & artichoke leaves.

Amaro Montenegro 8.00 Amaro Ramazzotti 7.00

Sweet mild amaro, secret family recipes.

Averna Amaro Siciliano 7.00

Sweet mild amaro made from herbs and roots.

Fernet-Branca 7.00

Strong, very bitter amaro from Milano. Popular in espresso.

Espresso Corretto 6.50

Espresso with ½ shot of Fernet-Branca, Sambuca or Grappa.

We suggest drinking without sugar.

Dessert Wines

Port Tawny 5.00

Sweet nutty flavored red wine from Portugal.

Moscato 6.50

Sweet white wine.