

**Il Lucano Ristorante Italiano**  
**Dolci (dessert) Menu**

***Tiramisú 8.00***

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

***Cannolo Siciliano 8.00***

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

***Pannacotta 8.50***

Delicious homemade cream custard topped with warm three berry sauce.

***Limoncello Mascarpone Cake 8.00***

Creamy limoncello flavored Mascarpone cheese cake.

***Profitterol 8.95***

Pastry puffs filled with Chantilly cream and covered with chocolate cream.

***Limoncello Flute 9.95***

Refreshing lemon gelato swirled together with limoncello.

***Coppa Pistacchio (Spumone)9.95***

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

***Coppa Spagnola 9.95***

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

***Limone Ripieno 8.95***

Frozen lemon filled with lemon sorbet.

***Exotic Bomba 8.95***

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 8.95***

Zabaglione cream center, covered with chocolate gelato and caramelized hazelnuts and cocoa.

***Espresso 4.00, Doppio Espresso 5.50***

Espresso made with genuine Italian coffee.

***Cappuccino 6.00***

Espresso with milk & foam of milk.

***American Coffee or Decaf American Coffee3.75***

We proudly use Caffé D'arte coffee beans.

## **Italian Liquors**

### ***Limoncello 8.00***

Sweet lemon flavored liquor made from lemon and lemon zest.

### ***Amaretto 8.00***

Almond flavored liquor, a good combination with any dessert.

### ***Sambuca 8.00***

Sweetened distilled liquor with anise flavor.

### ***Grappa 8.00***

Distilled liquor from grape-pomace.

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

### ***Vecchia Romagna Italian Brandy 10.00***

## **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 8.50***

Bitter amaro made from herbs & artichoke leaves.

### ***Amaro Montenegro 9.00 Amaro Ramazzotti 8.00***

Sweet mild amaro, secret family recipes.

### ***Averna Amaro Siciliano 8.00***

Sweet mild amaro made from herbs and roots.

### ***Fernet-Branca 8.00***

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

### ***Espresso Corretto 7.50***

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

We suggest drinking without sugar.

## **Dessert Wines**

### ***Port Tawny 6.00***

Sweet nutty flavored red wine from Portugal.

### ***Moscato 7.50***

Sweet white wine.