

*Caffe*  
**LUNA ROSA**  
*Desserts*

*All of our desserts are made in house "from scratch"  
using only the finest ingredients*

*Chef Ernesto*



***Caramel & Chocolate Granola Cheesecake \$6***

Fresh baked NY style petite cheesecake topped with homemade chocolate granola brittle, caramel sauce and fresh whipped cream

***Tiramisu \$7***

Imported Italian lady fingers, soaked with fresh made espresso and liquors and layered with sweetened marscapone cheese

***Triple Chocolate Panache \$10***

Silky chocolate mousse layered with chocolate cake and topped with chocolate ganosh served with fresh strawberries & whipped cream

***Rich Vanilla Bean Ice Cream Sundae \$6¼***

Slow churned vanilla bean ice cream topped with chocolate nutella hazelnut sauce, fresh whipped cream and a cherry

***1 Scoop Ice Cream Sundae \$4¼***

*Beverages*

*Available Regular or Decaffeinated*

***Fresh Roasted & Ground Daily Coffee \$2¾***

***Espresso \$2½***

***Cappuccino/Caffe Latte \$3¾***

*Ports & Grappas*

***House made Limoncello \$7½***

Ernesto's own recipe made w/ fresh lemon zest

***Fonseca 20yr Port \$13***

***Quinta Do Noval 10yr Port \$11***

***Taylor LBV Port \$8***

***Ramos Pinto 30yr Port \$22***

***Nardini Acqua de Cedro Grappa \$12***

***Jacopo Poli Grappa \$20***