

## DOLCI DESSERT MENU

- SLICED CHUNKS OF AGED PARMIGIANA-REGGIANO  
Drizzled with an Aged Balsamico Glaze, Surrounded  
by Roasted Cinnamon Walnuts, Served Family  
Style, 6 Pieces ..... 9.00
- DEEP FRIED SICILIAN ZEPPOLI  
Four Zeppoli Made with Flour and Ricotta,  
Served "Hot" with Powdered Sugar in a Brown Bag  
"Shaken Table Side" ..... 4.50
- WARM ROLLED COCONUT CHEESE CAKE  
"OUR HOUSE SPECIALTY"  
A Light Mascarpone Cheese Cake Rolled and Baked  
with Coconut, Served Warm with Powdered Sugar  
and Whipped Cream on the Side..... 7.00
- PUFF PASTRY APPLE STRUDEL  
Served Warm with a Side of Vanilla Ice Cream ..... 5.75
- SICILIAN TRE-LATTE CASSATA CAKE  
A Slice of Cassata Sponge Cake Soaked in Three  
Different Kinds of Milks, Topped with Italian  
Butter Cream..... 7.00
- STRAWBERRY FLAMBÉ  
Caramelized Strawberries, Pan-Seared in Balsamic  
Vinegar with Black Pepper, Poured Hot over Vanilla  
Ice Cream, Topped with Whipped Cream, "Served in  
an Old Fashioned Italian Mason Jar"..... 6.75
- AN OVERSIZED SLICE OF ALL CHOCOLATE CAKE  
Chocolate Pudding Layers and Warm Chocolate Ganache  
Poured Table Side "Death by Chocolate" ..... 5.75
- SICILIANI CANNOLI  
White and Chocolate Shells Available..... 5.75
- HOMEMADE ICE CREAM FROM CALANDRA'S  
Chocolate and Vanilla..... 5.75
- "BENNEDETTO'S" APPLE PIE A.K.A LEMON MERINGUE  
The Story: Grandfather Biagio, Born in Sicily, Always said  
"The Best Kind of Apple Pie I like is Blueberry" His Son,  
Benedetto Differed, he Said "The Best Kind of Apple Pie  
I like is Lemon Meringue" Presenting Benedetto's Apple Pie.  
Crushed Baked Cinnamon Walnuts Mixed with Brown Sugar,  
Topped with Lemon Curd and Warm Meringue "Served in an  
Old Fashioned Italian Mason Jar" "Hot" ..... 5.99

## AUTHENTIC ITALIAN CORDIALS

- LIMONCELLO ..... 6.00  
"Our House Specialty" A Zesty, Sweet Lemon Flavored  
Cordial from the Amalfi Coast of Italy
- SAN PELLEGRINO BITTER, WHITE ..... 2.00  
A Flavorful After Dinner Drink, Non-Alcoholic, Served over  
Ice with a Wedge of Lemon
- NOCELLO ..... 6.00  
Walnut Flavored Liqueur from the Hills of Nocello, Italy
- FRANGELICO ..... 6.00  
Hazelnut Flavored Liqueur
- SAMBUCA ROMANA, WHITE ..... 6.50  
Licorice Flavored After Dinner Cordial
- SAMBUCA ROMANA, BLACK ..... 6.50  
Thick Licorice Flavored After Dinner Cordial
- MARIE BRIZARD ANISETTE ..... 6.50  
Premier Licorice Flavored Cordial
- AMARETTO DI SARONNO ..... 6.00  
A Sweet Mixture of Almonds, Hazelnut Walnuts
- GALLIANO ..... 6.00  
A Sweet Yellow Italian Herbal Liqueur Flavored with Anise,  
Licorice and Vanilla

## SAUTERNES

- CHATEAU DOISY VEDRINES SAUTERNE 375ML . 58.50

## PORTS

- TAYLOR FLADGATE, Late Bottled Vintage ..... 8.00  
COCKBURN TAWNY PORT 10 Years Old ..... 8.00

## GRAPPAS

- NONNINO LO CHARDONNAY Di GRAPPA ..... 10.00  
ANTINORI TIGNANELLO GRAPPA ..... 20.00

## BEVERAGES

- ASSORTED HOT TEAS, INCLUDING GREEN AND  
CHAMOMILE ..... 1.95  
AMERICAN COFFEE ..... 1.95  
FRESHLY BREWED DECAF ..... 1.95  
ESPRESSO "LAVAZZA BEANS" ..... 3.25  
Served Short or Long  
CAPPUCCINO "LAVAZZA BEANS" ..... 3.75

"All Our Desserts are Made Exclusively for us by our Sister Company Calandra's Bakery"

[www.calandrabakery.com](http://www.calandrabakery.com)

[cucinacalandra@aol.com](mailto:cucinacalandra@aol.com)