

bella●luna



Appetizers

SPIEDINO CAROZZA Tuscan bread sauteed golden brown with melted mozzarella in a porcini mushroom caper sauce.	16.50
FRESH STUFFED ARTICHOKE (When in Season - Please allow time.) Whole artichoke stuffed with seasoned bread crumbs, garlic, oil and pecorino cheese.	20.95
MELANZANE SICILIANA Baked eggplant, topped with tomato and mozzarella cheese.	16.95
CALAMARI FRITTI E ZUCCHINI Calamari and zucchini fried golden brown served with our marinara sauce.	17.95
MOZZARELLA CAPRESE Fresh homemade mozzarella with sliced tomato and basil.	17.95
COZZE POSILLIPO Fresh steamed mussels, cooked in a delicate tomato sauce with a touch of wine and garlic.	18.95
MOZZARELLA FRITTA Homemade mozzarella, lightly breaded served with our marinara sauce.	16.95
CARCIOFA ALLA GIUDEA Portobello mushrooms and hearts of artichocks sautéed in garlic and oil with herbs, over a bed of sautéed mixed greens.	20.95



Fritters (eighteenth century)

Soups

LENTICCHE fresh lentil soup with carrots, onions, celery, garlic, escarole and pasta with a touch of tomato.	10.50
PASTA E FAGIOLI Tuscan style soup. White beans, pasta, escarole, touch of tomato and parmesan cheese.	10.50
ZUPPA MARE E MONTI Mixed fish, radicchio, arugula, rice, clam broth and a touch of tomato.	11.95
VEGETARIANA Chopped fresh vegetables in a delicate broth with a touch of garlic, angel hair pasta, parmesan cheese and a touch of tomato.	10.50

Carpaccio

*CARPACCIO AL SALMONE Thin slices of cured fresh salmon, served with arugula, shaved parmesan cheese, portobello mushrooms and capers drizzled in tomato dressing.	19.95
*CARPACCIO DI MANZO Thin slices of cured beef, arugula, hearts of artichoke served with arugula, shaved parmesan cheese in tomato dressing.	19.95

Salads

INSALATA ALLA TOMBOLA Arugula, fresh hearts of artichokes, parmesan cheese in a raspberry vinaigrette.	14.95
INSALATA CAPRINO Roasted peppers, endive, romaine lettuce, diced fresh tomatoes topped with provolone cheese in a gorgonzola dressing.	15.95
INSALATA DELLA CASA Chopped broccoli, mushrooms, romaine, radicchio in a diced tomato dressing.	13.95
*INSALATA CAESAR Traditional Caesar salad, topped with croutons and parmigiano.	13.95
Add Chicken \$6.95 Add Baby Shrimp \$8.95	
*INSALATA PESCATORA Shrimp, mussels, clams, calamari on a bed of romaine, red onions and roasted peppers in a lemon dressing.	18.95
INSALATA MEDITERRANEA Romaine lettuce with sliced onions marinated pieces of salmon, black olives feta cheese in tomato dressing.	18.95
INSALATA PARMIGIANA Marinated portobello mushrooms, shaved parmesan cheese, arugula in tomato dressing.	16.95
INSALATA TRICOLORE Arugula, endive and radicchio in tomato vinaigrette dressing.	14.50
MISTICANZA SALAD Mixed greens, cherry tomato, walnuts, goat cheese in honey vinaigrette dressing.	14.50

PLEASE REFRAIN FROM SMOKING CIGARS

Bella Luna Speciatties

- BURRATA**

23.95

Creamy mozzarella di Búfala, arugula, prosciutto fresh tomato, sundried tomatoes, Kalamata olives, basil and glazed balsamic.
- GRILLED OCTOPUS**

23.95

Roasted Octopus served with mixed greens, chick peas, tomato dressing.
- *CARPACCIO TRE GUSTI**

23.95

Thin slices of cured salmon, octopus and tuna. Served with infused lemon and tarragon dressing.
- ANTIPASTO MISTO**

23.95

Prosciutto di Parma, salami, parmesan, provolone cheese, roasted peppers and Kalamata olives.

Risotto

- RISOTTO TRE FUNGHI**

28.95

Risotto tossed with three types of mushrooms and parmesan cheese in a white wine sauce.
- RISOTTO ALLO CHAMPAGNE**

29.95

Risotto tossed with shrimp, goat cheese in a delicate champagne sauce.
- RISOTTO AI FRUTTI DI MARE**

29.95

Risotto tossed with salmon, snapper, tuna, clams, mussels, scallops and shrimp in a marechiara sauce.
- RISOTTO DOLCE VITA**

29.95

Risotto tossed with baby shrimp, spinach, goat cheese and touch of cream.

Pasta

- CAPELLINI POMODORO**

18.50

Angel hair, fresh tomato, basil, garlic and oil.
- LINGUINI CARBONARA**

20.95

Linguini in a cream sauce with pancetta and shallots.
- TORTELLINI LUNA ROSA**

20.95

Tortellini filled with veal, tossed with peas in our cream sauce with a touch of tomato.
- CAPELLINI PRIMAVERA**

20.95

Angel hair tossed with broccoli, mushrooms, zucchini, spinach and green peas with fresh tomato sauce.
- LINGUINI AMATRICIANA**

20.95

Linguini with pancetta, red onions and tomato sauce.
- SPAGHETTI PUTTANESCA**

20.95

Spaghetti in a savory sauce with kalamata olives, capers, red onions and fresh tomato.
- LINGUINE VONGOLE**

24.95

Linguine tossed with fresh clams in a tomato or white clam sauce.
- AGNOLOTTI BELLA LUNA**

20.95

Homemade round agnolotti, stuffed with spinach and ricotta cheese in a pink cream sauce.
- FETTUCCINE ALFREDO**

20.95

Fettuccine in a classic Alfredo cream sauce and parmesan cheese.
- LINGUINE FRUTTI DI MARE**

27.95

Linguine tossed with clams, mussels, scallops and shrimp in our marinara sauce.
- SPAGHETTI BOLOGNESE**

20.95

Spaghetti in our classic Homemade meat sauce.
- PENNETTE PAPER MOON**

20.95

Pennette with garlic, olive oil, spinach, sundried tomatoes, pinenuts and a touch of tomato.
- LINGUINE TRE FUNGHI**

20.95

Linguine tossed with three types of mushrooms, homemade mozzarella and sundried tomatoes in garlic and oil.
- FUSILLI AL TELEFONO**

20.95

Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled pecorino cheese.
- LASAGNA**

22.95

Beef lasagna with mozzarella and pomodoro sauce.

Add Chicken \$6.95 Add Baby Shrimp \$8.95
*\$2.00 fee will apply for half orders of pastas dishes and also for splitting any dish!



Pulcinella distributing pasta.

Pizza

From Our Wood Burning Oven

PIZZA MARGHERITA Mozzarella cheese, tomato sauce and basil.	18.95
FOCACCIA ALLA ROMANA Plain focaccia topped with prosciutto, arugula and fresh tomato dressing.	19.95
PIZZA AL PESTO Sliced chicken and mozzarella cheese with a delicate pesto sauce.	19.95
PIZZA VEGETARIANA Artichokes, broccoli, spinach, mushrooms, light tomato sauce and mozzarella cheese.	19.95
PIZZA PARADISO Shrimp, mozzarella cheese and radicchio.	23.95
PIZZA FOCACCIA Plain focaccia brushed with olive oil and basil, Topped with our chopped tomato dressing and arugula.	15.95



The cheese-seller, (1634)



Fish-seller and fishermen, (eighteenth century)

PLEASE REFRAIN FROM SMOKING CIGARS

Your meal is prepared to order,
using only the finest ingredients.

Fish & Seafood

DENTICE CARUSO Fresh filet of snapper sautéed with clams, baby shrimp, mussels in marechiara sauce.	34.95
SALMONE PICCATA Fresh filet of salmon, roasted peppers, capers, sautéed in a lemon sauce.	31.95
DENTICE FRANCESE Fresh filet of snapper eggwash. sautéed in a lemon butter white wine sauce.	34.95
SCAMPI BELLA RIVIERA Jumbo Shrimp sautéed with portabello and wild mushrooms with garlic and oil.	41.95
SALMONE MARIE ROSA Fresh filet of salmon in a brandy lobster cream sauce topped with baby shrimp.	31.95
TILAPIA LIVORNESE Fresh filet of tilapia sautéed with kalamata olives, onions, capers and a touch of tomato.	26.95

Meats

SAUSAGE RUSTICHE Homemade Italian sausage lightly spiced, served with sautéed vegetables, garlic and oil.	23.95
SCALOPPINE BELLA LUNA Veal scaloppine sautéed with artichokes, mushrooms in a light lemon sauce.	27.95
SCALOPPINE ROMANA Veal scaloppine, roasted peppers, capers, kalamata olives in a fresh tomato sauce.	27.95
SCALOPPINE PORTABELLO Veal scaloppine sautéed with portabello mushrooms in a marsala wine sauce and demiglace.	27.95
SCALOPPINE MELANZANE Veal scaloppine topped with eggplant, tomato sauce and melted mozzarella.	27.95
LOMBATA TRASTEVERE Pounded veal chop, lightly breaded topped with three color salad in our diced tomato dressing.	36.95
BISTECCA GRIGLIA Grilled sirloin topped with portabello mushrooms, artichoke, endive, garlic and oil.	41.95
NODINO GRIGLIA Grilled veal chop topped with sautéed portabello mushrooms, artichokes, endive in garlic and oil.	44.95



The Kitchen, (1536)

Chicken

POLLO FANTASIA Chicken breast, filled with hearts of artichokes, mozzarella cheese in a lemon sauce.	23.95
POLLO GIARDINETTO Grilled Chicken breast, topped with three color salad in tomato dressing.	23.95
POLLO CIPRIANI Chicken breast, stuffed with mascarpone cheese and spinach. Topped with mozzarella in a champagne cream sauce.	23.95
POLLO BELLA LUNA Chicken breast, sautéed with roasted peppers, fresh tomatoes and kalamata olives.	23.95
POLLO SCARPARIELLO Roasted pieces of chicken, Italian sausage, mushrooms, olives, green peperoncini, in demiglace and touch of lemon sauce.	23.95
POLLO PARMIGIANA Chicken breast, lightly breaded, tomato sauce and melted mozzarella cheese.	26.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

THERE WILL BE A PRICE ADJUSTMENT ON SPECIAL ORDERS REQUESTED BY THE CUSTOMER
A \$2.00 charge will be added to split plates

Sides

MIXED VEGETABLES	8.50
CHOPPED TOMATO DRESSING	4.95
BRUSCHETTA	11.95



The man of Artimino, (1610)



The people, food, and the prime location make Bella Luna the perfect place for good friends & family to come together and have a great time.

Follow Us



bella luna

Happy Hour Menu

**FROM 4:00 PM - 6:00 PM
(BAR ONLY)**

\$8.50 WELL MARTINI'S

\$8.50 FEATURED COCKTAILS

SMIRNOFF PASSION FRUIT MARTINI

Smirnoff Vodka Insusion Passion Fruit,
triple sec and sour mix

CUCUMBER MARTINI

Hanson Cucumber of Sonoma Organic
Vodka with Lemon Juice

HOT GINGER

Hanson Habanero Organic Vodka with
Pineapple Ginger

\$4.50 BEER

\$6.50 HOUSE WINE

Pinot Grigio, Chardonnay,
White Zinfandel, Merlot,
Cabernet Sauvignon,
Chianti, Sauvignon Blanc.

\$6 WELL LIQOUR

Vodka, Tequila, Rum Scotch, Gin

BAR BITES *

Spiedino Carozza	\$9.95
Fried Calamari & Zucchini	\$9.95
Mozarella Caprese	\$9.95
Two (2) Meatballs with Pomodoro Sauce and Fresh Ricotta	\$9.95
Chicken Tre Colore Salad	\$9.95
Cozze Posillipo	\$9.95
Chicken Parmigiana	\$9.95
Chicken Scarpriello	\$9.95
Spaghetti Bolognese	\$9.95
Margherita Pizza	\$9.99
Eggplant Parmigiana	\$9.95
Pepperoni Pizza	\$9.95
Agnolotti Bella Luna	\$9.95

MUST PURCHASE ALCOHOLIC BEVERAGE TO RECIEVE HAPPY HOUR FOOD MENU PRICES
NO SUBSTITUTIONS ON HAPPY HOUR FOOD MENU



CHAMPAGNE & SPARKLING WINE

313	LOUIS ROEDERER, CRISTAL, VINTAGE, FRANCE	395.00
300	DOM PERIGNON, VINTAGE, FRANCE.....	320.00
301	VEUVE CLICQUOT, YELLOW LABEL, FRANCE	115.00
303	VEUVE CLICQUOT, ROSE, FRANCE	125.00
305	MOËT IMPERIAL ROSE, FRANCE.....	125.00
306	PERRIER JOUET, GRAND BRUT.....	80.00
307	MOËT CHANDON, IMPERIAL, FRANCE	85.00
308	MUMM ROSE, NAPA VALLEY.....	58.00
312	MIONETTO PROSECCO, ITALY.....	39.00
315	BARTON GUESTIER BRUT ROSE	30.00
314	PROSECCO, SYLTBAR IL CONCERTO, ITALY	45.00
316	PROSECCO ROSE, SYLTBAR IL CONCERTO , ITALY	48.00

WHITE WINES OF ITALY

320	GAVI DI GAVI, FONTANAFREDDA, PIEDMONTE.....	50.00
321	SAUVIGNON BLANC, BORGO CONVENTI, ITALY.....	38.00
322	PINOT GRIGIO, CA MONTINI, TRENTINO	38.00
323	PINOT GRIGIO, LIVIO FELLUGA, ITALY.....	46.00
325	PINOT GRIGIO, TERLATO, FRIULI	49.00
326	PINOT GRIGIO, RUFFINO, LUMINA.....	32.00
327	CHARDONNAY, BRAMITO, ANTINORI, TUSCANY	45.00
329	BIANCO, FRESCOBALDI, POMINO, TUSCANY	48.00
333	BIANCO, VILLA ANTINORI. TUSCANY	35.00
334	SAUVIGNON BLANC/PINOT GRIGIO, DUE UVE, BERTANI, VENETO	38.00

RED WINES OF ITALY

350	ROSSO DI MONTALCINO, CASTIGLIONI DEL BOSCO, TUSCANY	52.00
352	SUPER TUSCAN, VILLA ANTINORI, TUSCANY	48.00
353	SUPER TUSCAN, IL DUCALE, RUFFINO, TUSCANY	52.00
351	SUPER TUSCAN, BADIOLA, TUSCANY	38.00
354	CHIANTI CLASSICO, MONSANTO, TUSCANY	50.00
355	CHIANTI CLASSICO, RISERVA, DUCALE, TAN LABEL, RUFFINO, TUSCANY.....	60.00
356	CHIANTI CLASSICO, RISERVA, DUCALE, GOLD LABEL, RUFFINO, TUSCANY	86.00
359	TOSCANA ROSSO, SANTA CRISTINA, ANTINORI	30.00
360	FRESCOBALDI, NIPPOZANO RESERVA, PIEDMONT	65.00
362	MERLOT, VILLA POZZI, SICILY	30.00
365	VALPOLICELLA, RIPPASO SECCO, VALPENTANA, BERTANI	55.00
368	NERO D’AVOLA, ZISOLA, SICILY	60.00

ROSE WINES

600	BERTAROSE, BERTANI, ITALY	38.00
602	VILLA BARTON, PROVENCE.....	34.00
603	WHISPERING ANGEL, CHATEAU D’ESCLANS, PROVENCE.....	48.00
605	ROSE, LA CHAPPELLE, GORDONNE, PROVENCE.....	50.00

HALF BOTTLE
WHITES

200	CHARDONNAY, ROBERT MONDAVI, PRIVATE SELECTION, CALIFORNIA.....	17.00
202	SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	22.00
203	ROSE, WHISPERING ANGEL, CHATEAU D’ ESCLANS, PROVENCE	28.00

REDS

209	CABERNET SAUVIGNON, ANTIGAL UNO, ARGENTINA	24.00
210	MERLOT, CLOS DU BOIS, SONOMA	18.00
211	CHIANTI CLASSICO, ROCCA DELLE MACIE, ITALY	22.00
208	PINOT NOIR, KENWOOD, RUSSIAN RIVER	25.00
212	MALBEC, ANTIGAL UNO.....	22.00

WHITE WINES OF AMERICA

371	CHARDONNAY, JORDAN, RUSSIAN RIVER.....	68.00
372	CHARDONNAY, AU CONTRAIRE, RUSSIAN RIVER	46.00
373	CHARDONNAY, MARKHAM, NAPA VALLEY	42.00
375	CHARDONNAY, ROBERT MONDAVI, NAPA VALLEY	48.00
376	CHARDONNAY, SIMI WINERY, SONOMA	36.00
377	CHARDONNAY, FERRARI CARANO, SONOMA, CALIFORNIA	45.00
378	CHARDONNAY, WENTE VINEYARDS, MONTEREY	32.00
382	SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY	65.00
380	SAUVIGNON BLANC, TRINCHERO MARY’S VINEYARD, NAPA VALLEY	55.00
381	SAUVIGNON BLANC, CHARLES KRUG, SONOMA	36.00
383	FUME BLANC, ROBERT MONDAVI, NAPA VALLEY	42.00
384	RIESLING, CHATEAU STE. MICHELLE, WASHINGTON STATE	32.00
386	MOSCATO, SEVEN DAUGHTERS, CALIFORNIA	30.00

RED WINES OF AMERICA

397	CABERNET SAUVIGNON, COPPPOLA, DIRECTORS CUT, ALEXANDER VALLEY.....	48.00
398	CABERNET SAUVIGNON, RODNEY STRONG, SONOMA	32.00
400	CABERNET SAUVIGNON, DAOU, CALIFORNIA	60.00
401	CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY.....	55.00
403	CABERNET SAUVIGNON, FERRARI CARANO, ALEXANDER VALLEY	48.00
404	CABERNET SAUVIGNON, TOM GORE, CALIFORNIA	36.00
405	CABERNET SAUVIGNON, CHARLES KRUG, NAPA VALLEY	66.00
498	PINOT NOIR, SANFORD, FLOR DE CAMPO, SANTA BARBARA	45.00
499	PINOT NOIR, MEIOMI, CALIFORNIA	45.00
500	PINOT NOIR, ENROUTE, RUSSIAN RIVER	88.00
501	PINOT NOIR, ROBERT MONDAVI, CARNEROS.....	64.00
502	PINOT NOIR, FRANCIS FORD COPPOLA DIAMOND SERIES, CALIFORNIA	38.00
408	MERLOT, FERRARI CARANO , SONOMA.....	45.00
409	MERLOT, RUTHERFORD HILL, NAPA VALLEY	49.00
410	MERLOT, CHATEAU STE. MICHELLE, WASHINGTON	38.00
412	MERLOT, RODNEY STRONG, NAPA VALLEY	32.00
447	MERLOT, CHARLES KRUG, NAPA VALLEY.....	51.00
503	ZINFANDEL, KUNDE ESTATE, SONOMA.....	41.00
504	ZINFANDEL BLEND, PRISONER, NAPA VALLEY	75.00

INTERNATIONAL WINES

444	ALBARINO, RAMON BILBAO, SPAIN	36.00
415	POUILLY FUISSE, LOUIS LATOUR, FRANCE	60.00
416	SAUVIGNON BLANC, BRANCOTT, NEW ZEALAND	42.00
443	SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	36.00
434	BEAUJOLAIS VILLAGES, GEORGES DUBOEUF, FRANCE	38.00
435	MALBEC, ANTIGAL UNO, ARGENTINA	32.00
436	MALBEC RESERVA, LUIGI BOSCA, ARGENTINA.....	65.00
437	MALBEC RESERVA, FLICHMAN, ARGENTINA	40.00
439	MALBEC, NOEMIA PATAGONIA, A LISA, ARGENTINA.....	48.00
438	SHIRAZ, LAYER CAKE, AUSTRALIA	49.00
440	MARQUES DE RISCAL RESERVA, RIOJA, SPAIN.....	46.00
441	CHATEAU MAGNOL HAUT MEDOC	50.00
433	CABERNET SAUVIGNON/MALBEC, AMANACAYA, ARGENTINA.....	46.00
443	RIOJA RESERVA, YSIOS, SPAIN.....	64.00

RESERVE WINE LIST

WHITE WINES

PULIGNY MONTRACHET,
LOUIS LATOUR, BURGUNDY, FRANCE
\$140

GAVI DI GAVI, LA SCOLA,
BLACK LABEL, PIEDMONTE
\$95

CHARDONNAY, FAR NIENTE,
NAPA VALLEY
\$140

CHARDONNAY, CERVARO DELLA SALA,
ANTINORI, TUSCANY
\$95

CHARDONNAY, PLANETA, SICILY
\$85

CHARDONNAY, FLOWERS, SONOMA
\$90

CHARDONNAY, STAGS LEAP,
WINE CELLARS, KARIA, NAPA VALLEY
\$75

FUME BLANC RESERVE,
ROBERT MONDAVI, NAPA VALLEY
\$95

HALF BOTTLES

VEUVE CLICQUOT, YELLOW LABEL, FRANCE
\$80

SAUVIGNON BLANC, DUCKHORN,
NAPA VALLEY
\$35

CABERNET SAUVIGNON, DUCKHORN,
NAPA VALLEY
\$65

OPUS ONE, NAPA VALLEY
\$210

BRUNELLO DI MONTALCINO,
COL D' ORCIA
\$60

PINOT NOIR, GOLDENEYE,
CARNEROS
\$50

TIGNANELLO, ANTINORI,
TUSCANY
\$82

RED WINES

GUADO AL TASSO, ANTINORI, TUSCANY
\$195

AMARONE, BERTANI, VENETO
\$175

TIGNANELLO, ANTINORI, TUSCANY
\$180

BARBARESCO, PIO CESARE, PIEDMONTE
\$155

BAROLO, PRUNOTTO, PIEDMONTE
\$125

BAROLO, PIO CESARE, PIEDMONTE
\$140

BRUNELLO DI MONTALCINO, GREPPONE
MAZZI, RUFFINO, ITALY
\$125

SUPER TUSCAN, ROCCATO,
ROCCA DELLE MACIE, TUSCANY
\$100

OVERTURE BY OPUS ONE, NAPA VALLEY
\$180

OPUS ONE, ROTHSCHILD/R. MONDAVI
NAPA VALLEY
\$425

INSIGNIA, JOSEPH PHELPS, NAPA VALLEY
\$355

CABERNET SAUVIGNON, CAYMUS,
NAPA VALLEY
\$165

CABERNET SAUVIGNON, CAYMUS
SPECIAL SELECTION, NAPA VALLEY
\$275

CABERNET SAUVIGNON, FAR NIENTE,
NAPA VALLEY
\$185

CABERNET SAUVIGNON, FAR NIENTE, OAKVILLE
\$300

CABERNET SAUVIGNON, STAGS LEAP WINE
CELLARS, FAY, NAPA VALLEY
\$180

CABERNET SAUVIGNON, JORDAN,
ALEXANDER VALLEY
\$110

CABERNET SAUVIGNON, DUCKHORN,
NAPA VALLEY
\$165

VALBUENA BY VEGA SICILIA
RIBERA DEL DUERO. SPAIN
\$260

PINOT NOIR, PATZ & HALL,
SONOMA COAST
\$90

PINOT NOIR, AP VIN, SONOMA
\$100

PINOT NOIR, FLOWERS, SONOMA
\$115

MERLOT, DUCKHORN, NAPA VALLEY
\$99

DESSERT LIST

TIRAMISU \$10.95
Homemade



TARTUFO \$11.95
Vanilla, Chocolate, Pistachio,
Amaretto

PROFITEROL \$10.95
Bigne (cream puff) fillet with chantilly cream
covered with a smooth chocolate cream

NEW YORK STYLE
CHEESECAKE \$10.95
Original New York Style cheesecake recipe
with a hint of lemon



ITALIAN CHEESECAKE \$10.95
Cheesecake made with creamy ricotta cheese
and a hint of citrus

CHOCOLATE ULTRA CAKE \$11.95
Three layers of sponge chocolate cake filled with
chocolate cream and topped with chocolate ganache



CHOCOLATE SOUFFLE \$11.95
Chocolate lava cake served a la mode

KEY LIME PIE \$11.95

APPLE TART \$11.95
Crust topped with fresh green apples
slightly baked and covered with apple glaze



PEACH SORBET \$11.95
Natural Peach Shell filled
with fresh peach sherbert

PINEAPPLE SORBET \$11.95
Natural Pineapple Shell filled
with fresh pineapple sherbert

ORANGE OR LEMON SORBET \$11.95
Natural Orange Shell filled with
fresh Orange Sherbert

COCONUT OR MANGO SORBET \$11.95
Natural Coconut Shell filled with
fresh Coconut Sherbert



TORTA DELLA NONNA \$10.95
Our grandmothers cake filled with lemon custard,
decorated with toasted pine nuts and almonds

FRUTTA DI BOSCO \$10.95
Fragrant short pastry filled with
chantilly cream, topped with a rich
assortment of wild berries



BAKED ALASKA \$11.95

ESPUMONI \$10.95

COCONUT FLAN \$10.95
Homemade coconut cream flan