

# DESSERTS

## BLACK FOREST 8.99

Chocolate sponge cake soaked with amarena syrup with a layer of whipped cream and sour cherries and dark chocolate curls

## FRUIT TART 8.99

Sweet tart shell filled with pastry cream topped with mixed berries

## ITALIAN CHEESECAKE 8.99

Cheese cake made with ricotta and cream cheese with lemon flavor

## TRILOGY 8.99

Three layers of dark, milk and white chocolate mousse with a lightly soaked pan on the bottom, garnished with scoop of French vanilla gelato

## CHOCOLATE MOUSSE 8.99

Dark chocolate mousse with a covering of glaze and light choco sponge cake in the bottom, garnished with scoop of French vanilla gelato

## TIRAMISU 8.99

Layers of lady fingers dipped in espresso and a smooth mascarpone cream

## NUTELLA CAKE 8.99

Chocolate sponge soaked with a syrup with a layer of nutella and chocolate curls

## CANNOLI SICILIANI 7.99

A delicious tube pastry filled with sweetened fresh ricotta, chocolate chips, candy fruit and pistachio

## PIZZA NUTELLA 12

A genuine Ugo pizza topped with Nutella, banana and shaved coconut

## NAPOLEON 8.99

Two layers of puff pastry with a custard pastry cream inside

## TORTA DELLA NONNA 8.99

Tart shell filled with custer cream cooked topped roasted pine nuts

# CAFFÉ ITALIANO

## CAFÉ NUTELLA 8.99

large martini glass coated with Nutella chocolate hazelnut spread is filled with a shot of hot espresso, topped with fresh whipped cream, hazelnuts, and chocolate syrup. Served with an Italian cookie.

## CARAMEL CREMINO 9.50

Served in an elegant flute-shaped glass, sweet caramel is mixed with dark and white chocolate then infused with a shot of espresso. Topped with our fresh whipped cream and drizzled with caramel.

## CAFÉ FRAPPE 7.50

Creamy caramel, Nutella, or chocolate mint gelato blended with fresh espresso. Served sweet, ice cold, and topped with freshly made whipped cream.

## ESPRESSO 2.75 / 3.50

A blend of Italian roasted arabica and robusta coffee beans

## MACCHIATO 3.25 / 3.99

Espresso with a dollop of steamed milk

## CAPPUCCINO 4.75 / 5.75

A shot of espresso with frothy steamed milk

## CAFFÈ LATTE 4.75 / 5.75

A shot of espresso with steamed milk

## AMERICANO 3.99 / 4.75

Espresso added to hot water, like coffee but better

## CAFFÈ MOCHA 4.75 / 5.75

A shot of espresso with steamed milk and chocolate syrup

## REAL ITALIAN HOT CHOCOLATE 5.25

Real Italian chocolate with steamed milk

## TEAS 3.75

Earl Grey, Golden Chamomile, English Breakfast, Organic Green, Ginger, Mint

# FRULLATI

The original blended smooth, chilled, fruity Italian milkshake.

## ARANCIATA VANIGLIA 5.99

Ugo orange sorbet, vanilla and fresh milk

## FRAGOLA 5.99

Ugo strawberry gelato and fresh milk

## LIMONE 5.99

Ugo lemon gelato and fresh milk

# BEVANDE

## LIMONCELLO 9.00

## ORANCELLO 9.00

## SAMBUCA (BLACK OR WHITE) 9.95

## GRAPPA 11.00

## MOSCATO (HALF BOTTLE) 14.25

The chef kindly requests no additions or substitutions to menu items. Split charge \$1.00