

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

CHOCOLATE TEMPTATION 8.99

Layers of chocolate cake made with coco filled with chocolate and hazelnut crunch and covered with hazelnut glaze

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 2.99 / 3.99

A blend of Italian roasted arabica and robusta coffee beans

MACCHIATO 3.50 / 4.50

Espresso with a dollop of steamed milk

CAPPUCCINO 5.50 / 6.50

A shot of espresso with frothy steamed milk

CAFFÈ LATTE 5.50 / 6.50

A shot of espresso with steamed milk

AMERICANO 4.50 / 5.25

Espresso added to hot water, like coffee but better

CAFFÈ MOCHA 5.50 / 6.50

A shot of espresso with steamed milk and chocolate syrup

REAL ITALIAN HOT CHOCOLATE 5.75

Real Italian chocolate with steamed milk

TEAS 4.25

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

FRULLATI

The original blended smooth, chilled, fruity Italian milkshake.

ARANCIATA VANIGLIA 7.50

Ugo orange sorbet, vanilla and fresh milk

FRAGOLA 7.50

Ugo strawberry gelato and fresh milk

LIMONE 7.50

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

ugo

AUTHENTIC UGO PREMIUM GELATO

Handmade fresh here daily, Ugo Gelato is made with milk not cream, and all authentic ingredients so it is lighter, tastier, and lower in butterfat and calories than ice cream.

Regular 8.99 (up to two flavors each)

Large 9.99 (up to three flavors)

Order two or more flavors at a time, and ask your server for today's pints to go, 13.50!

GELATO



CHEESECAKE
MASCARPONE, CREAM CHEESE,
PIE CRUST AND RASPBERRY



SALTED CARAMEL
CARAMEL AND SALT



CREME BRULEE
CUSTARD AND CARAMEL



PISTACCHIO
MADE WITH REAL
PISTACHIO NUTS



ROMEO E GUILIETTA
MASCARPONE CHEESE
AND SOUR CHERRIES



CAPPUCCINO
WHIPPING CREAM
AND CAFFE EXTRA



FRENCH VANIGLIA
VANILLA, CREAM
AND EGG YOLK



MENTA CIOCCOLATO
CHOCOLATE MINT



GIANDUA
SWEET CHOCOLATE
AND HAZELNUT



CAFFE NUTELLA
NUTELLA CHOCOLATE
HAZELNUT SPREAD, COFFEE



CAFFE
ESPRESSO COFFEE



STRACCIATELLA
VANILLA AND
CHOCOLATE PIECES



FRUTTI BOSCO
MIXED BERRIES
(FRUIT OF THE FOREST)



NOCCIOLA
HAZELNUT



MANDORLA
WAFFER COOKIES, CHOCOLATE
PIECES, AND ALMOND



CIOCCOLATO
CHOCOLATE

GELATO ALLA FRUTTA



LIMONE
LEMON



FRAGOLA
STRAWBERRY



LAMPONE
RASPBERRY



MIRTILLO
BLUEBERRY



MANGO
MANGO



POMPELMO ROSA
PINK GRAPEFRUIT



ANANAS
PINEAPPLE



COCCO
COCONUT



ISOLA
PINEAPPLE AND BASIL