



La Piazza
the Grove
**DESSERT
MENU**

Tiramisu 12
Lady fingers, Coffee, Sweet Mascarpone Cheese,
Cocoa Powder

Fruit Salad 12
Pineapple, Strawberry, Raspberry, Blackberry and
Blueberry tossed with lemon dressing

La Piazza fondant 14
Warm chocolate Lava cake, served with fresh
Vanilla sauce

Creme Brulee 14
Caramelized Vanilla Pastry Cream, garnished with
Cantucci

Panna Cotta 14
Fluffy and Milky Custard, served with Caramel
Sauce and Toasted Almonds

Mignon 14
Mix of mini classic Italian pastries
(Cannoli, Nonna's Pie, Fruit Pie, Puffed chocolate)

Sorbetto (made in Milano, Italy) 12
Mix&Match your flavors
Lemon, Raspberry, Mango

Gelato (made in Milano, Italy) 12
Mix&Match your flavors
Vanilla Bean Strawberry Chocolate

Caffe Gourmet 12
American drip coffee served with mini pastries
Hot Tea +1 Espresso +2 Cappuccino +3 Latte +3

Affogato 14
Vanilla ice cream scoop served with Espresso shot
and Cantucci

Colonel Limoncello 14
Lemon Sorbet with Limoncello



La Piazza
the Grove
**COFFEE
DIGESTIF**

Coffee Lavazza		Hot Tea (Organic)
American drip	4	Chamomile <small>decaf</small>
Espresso	5	Pure Mint <small>decaf</small>
Macchiato	5	Chai
Double Espresso	6	Breakfast Tea
Cappuccino	6	Earl Grey
Latte	6	Jasmine Green

(Whole, Half&half, Skim, Almond, Soy)

Grappa		
Candolini	13	Volpaia
Banfi	18	Nonnino

Cognac		
Hennessy VS	15	Remy 1738
D'Usse Cognac	25	Privilege
Remy VSOP	19	Remy XO

Cordials	13
Aperol	Baileys
Averna	Brandy
Campari	Chartreuse
Cynar	Chambord
Disaronno	Cointreau
Fernet Branca	Drambuie
Frangelico	Grand Marnier
Galliano	Jagermeister
Limoncello	Kahlua Coffee
Nonnino	Lillet Blanc
Molinari Caffe	Lillet Rose
Sambuca	Southern Comfort
Sambuca Black	St. Germain
Tuaca	Ouzo
Godiva	Godiva White

Port	
Tawny, Quinta de Noval	13
Ruby, Croft	13
"Bin 27", Fonseca Special Reserve	13
Late Bottle Vintage, Taylor 2010	15
20 Year Tawny, Quinta do Noval	20