



Sweets

Affogato \$6.95

A scoop of our delicious of our vanilla bean gelato with a shot of espresso on top

Honey Lavender Crème Brulee \$6.95

Literally "burnt crème" in French, a blowtorch caramelizes the top coat into a crisp layer right before serving. Accompanied with berries, and dusted with powdered sugar.

Triple Chocolate Mousse Cake \$6.95

Layers of Dark & Milk Chocolate Mousse, Chocolate Cake, and White Chocolate Frosting. Garnished with a White and Dark Chocolate Aureate. Finished with Chocolate Sauce.

Tiramisu \$6.95

Light Sponge Cake Dipped in Espresso and Chocolate Liquor, Layered with Custard and Whipped Cream, Drizzled with Chocolate Sauce.

Bread Pudding \$6.95

Ask server for daily special bread Pudding

Cannoli \$4.95

Authentic Italian dessert stuffed with Dried Fruit, Sweet Marscarpone, White Chocolate Chips .Served with Fresh Fruit and Drizzled with Berries Coulis.

Cheese Cake \$6.95

Classic New York Cheese cake Served with Berries Sauce and Berries

Tropical Fruit Bombe \$6.95

Mango, Passion Fruit, and Raspberry sorbet all covered in white chocolate and drizzled with dark chocolate.

Gelato or Spumoni \$4.95

Gelato Italian Ice Cream,Flavors are Vanilla Bean, Chocolate, Spumoni or Coffee, Sorbet Flavors are Lemon, Raspberry, and Mango

Fuso's Dessert Wines

Port Croft Distinction \$5.75

Porto Tawny Fladgate 10 year \$7.50