

# *Ristorante Buon Gusto*

## *Dessert Menu*

### ***Coppa Marscarpone***

Chocolate cream layer followed by a smooth mascarpone cream,  
Topped with Amaretto cookie crumbs & chocolate curls

**\$8.50**

### ***Cannoli***

Pastry shell filled with a combination of ricotta & chocolate chips

**\$8.50**

### ***Zabaglione with Grand Marnier***

*Refreshing traditional Italian custard*

**\$8.95**

### ***Tiramisu***

*The classic Italian dessert*

**\$7.75**

### ***Chocolate Mousse***

**\$6.50**

### ***Crème Caramel***

**\$6.50**

### ***Spumoni Ice Cream***

**\$5.50**

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### ***Frutti di Bosco e Crème Caramel***

A creamy custard Topped with a layer of raspberry sauce & mixed berries, and light caramel at the bottom

***\$7.50***

### ***Monterosa***

A creamy mix of mascarpone & ricotta cheese divided by a delicate layer of cake, Topped with wild berries & red currant

***\$7.50***

### ***Namesake Cheesecake***

Layer of graham cracker crust, plus a cream cheese layer, topped with a layer of sour cream. Raspberry topping optional.

***\$8.50***

### ***Torta Nocciola***

Alternating layers of hazelnut cake, hazelnut cream & chocolate cream, Topped with praline hazelnuts

***\$8.50***

### ***Biscotti***

***Nonni's Almond Chocolate \$3.25***

***El Camino Real Bakery's Fruits and Nuts \$3.50 for 2***