

Trattoria 225

Desserts

All desserts made in house

palazzolo's artisan gelato (GF)

Choice of: fresh blueberry, fresh strawberry, banana caramel praline, roasted pistachio, dark rum white rasin, triple dark chocolate, vanilla bean, lemon sorbetto, black cherry zinfandel sorbetto 4

chocolate bundt cake

decadent bundt cake topped with vanilla gelato, drizzled with chocolate & caramel sauce 7

tiramisu

traditional house made tiramisù 7

warm apple crostada

gala apples baked in a sweet cinnamon pastry served ala mode with vanilla gelato 7

chocolate gelato layer cake (GF)

chocolate and vanilla gelato layered with ganache & brownies 6

affogato (GF)

creamy vanilla bean gelato topped with fresh squeezed espresso with biscotti 6

strawberries & lemon sorbetto (GF)

strawberries, lemon sorbetto & fresh mint 5

After Dinner Drinks

All coffee drinks are made with Café Umbria coffee and espresso beans

italian coffee- disaronno, coffee & whipped cream 8

house made limoncello- a refreshing digestive 7

fonseca porto- 10 year old tawny port 10

nonino grappa- chardonnay nonino grappa neat 10

espresso lungo- a single 3 ounce shot of espresso 3

cappuccino- a two ounce shot of espresso topped with steamed milk and foam 4