

trattoria 225

rustic italian dining



Desserts

All desserts made in house daily

palazzolo's artisan gelato (GF)

choice of: pumpkin amaretto, fresh blueberry, tiramisu, triple dark chocolate, vanilla bean, lemon sorbetto

4

chocolate bundt cake

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

7

pumpkin cheesecake

creamy pumpkin cheesecake topped with brown butter pears

7

banana bread pudding

banana bread pudding baked with pecans topped with maple-bourbon sauce

7

tiramisu

traditional house made tiramisu

7

warm apple crostada

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

7

trio of crème brulee (GF)

vanilla bean, chocolate and mocha crème brulee

7

affogato

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

6

After Dinner Drinks

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

italian coffee- a blend of amaretto disaronno, coffee & whipped cream

7

house made limoncello- a refreshing digestive

7

espresso lungo- a single three ounce shot of espresso

3

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

4