



TOSCANA

Dolci

Lasagne al Cioccolato

*Rich Chocolate Ganache Layered with Cocoa Dough
and Served with a Roasted Pistachio Sauce*

Cannoli di Ricotta con Salsa di Ciliege al Marsala

*Hand-Rolled Cannoli Filled with Sicilian Citrus-Infused
Ricotta Cream Served with a Marsala Cherry Ragoût*

Semifreddo di Zabaione con Crema al Cioccolato e Rum

*Italian Sponge Cake Soaked in Bacardi Rum,
Filled with Cameroon Cocoa and Coffee Zabaione,
Topped with Chocolate-Rum Sauce*

Tiramisú

*Classic Italian Favorite of Mascarpone Cream,
Lady Fingers Soaked in Espresso, Amaretto and Aged Brandy*

Ravioli di Cocoa

*Crispy Fried Cocoa Ravioli with Valrhona
Chocolate Lava and Orange Dipping Sauce*

Caramelized New York Cheesecake

Crème Brûlée

Granny Smith Apple Crumb Pie

Seasonal Fresh Fruit Plate

Toscana Quintet

A Delightful Selection of Traditional Desserts

*Fruit Minestrone in Apricot-Basil Flavored Syrup Topped with Sherbet,
Cannoli di Ricotta, Crème Brûlée, Tiramisú and Fried Cocoa Ravioli*