

~L'Opera's Dolce~

*Biscotti*

Assorted, Homemade Italian Cookies 4.95

*Gelati*

Assorted Ice Cream Served Over a Crisp Italian Hazelnut Meringue Cookie. 5.95

*L'Opera Homemade Desserts 8.50*

*Panna Cotta*

Italian Creamy Milk Custard Intoxicated With Frangelico Hiccups with Fresh Fruit in a Light Fresh Blueberry Sauce

*Luna Piena*

L'Opera Pastry Chef Dora's Special Cheesecake of The Day.

*L'Incanto*

Delicate, Light Crepes Filled with Baked Apples, Spiced with Cinnamon, Rum & Brown Sugar, Served with Creme Anglaise, Hot Caramel Sauce & Dark Chocolate Sauce

*Ghiacciolo*

An Italian Creamsicle of Homemade Tangerine & Vanilla Sorbets, Layered with Italian Hazelnut Meringue

*Soffice E Leggera*

Caramelized Crushed Pineapple Baked Over a Light, Tender Spongecake, Drizzled with Hot Caramel Sauce & Creme Anglaise

*Tiramisu*

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Ladyfingers Soaked in Espresso, Served with Mocha Sauce & Creme Anglaise

*Il Sigaro*

Burnt Caramel Sugar Crusted Creme Brulee, Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Fresh Strawberries Dipped in Chocolate

*Maria*

Warm Dark Chocolate Cake Infused with a Gianduja Praline Truffle, Softened with Italian Vanilla Gelato

*Sacchetto Di Cioccolata*

A Dark Chocolate Sack Bagged with a Grocery of Chilled Zabaione & Fresh Fruit