

*Three scoops of  
Sorbetto or  
Gelato 9*

## SORBETTO

Coconut  
Mango  
Dark Chocolate

## GELATO

Milk Chocolate  
Hazelnut  
Panna  
Coffee Cookie

PROUDLY SERVING  
THE BENT SPOON  
OF PRINCETON, NJ

## *Dolce*

6

### TIRAMISU 10

Savoardi (lady finger biscuits)  
dipped in espresso, grand marnier,  
layered whipped mascarpone, cocoa

### POMPEI 11

Warm chocolate cake, semi-liquid center,  
grand marnier, espresso,  
choice of sorbetto or gelato

### TORTINO DI FRUTTA 11

Fresh fruit baked in a flaky crust,  
choice of sorbetto or gelato

### PERA CON GELATO 9

Pear poached in red wine, choice of gelato

### CREME BRULEE 9

Vanilla custard, caramelized sugar

### BISCOTTI 8

Vanilla bean, Cocoa chocolate chip,  
Hazelnut apricot

### CANNOLI ARANCIO 7

Fried pastry dough, Neopolitan sweet  
ricotta cream, orange zest, chocolate bits



*Pastry Chef Candice Bonura*

## Caffe

Regular or decaf by Benfatto Coffee, locally roasted in Hillsborough, NJ

ESPRESSO 5 CAPPUCINO 6 LATTE 6 AMERICANO 3

## Organic Serendipi Tea

All blends 5

BREAKFAST BLEND - Assam-India Black Tea

EARL GREY - Indian Black Tea, Natural Bergamot Flavoring

CHINA GREEN - From Zhejiang Province

BUCCHANEER - Indian Black Tea, Apple, Rooibos, Cacao, Vanilla, Coconut

CHAMOMILE FLOWERS - Herbal Blend

COCOA LOCO - Herbal Blend: Rooibos, Vanilla, Chocolate Bits

## Semi Dolce

DOLCE VITA 20 New Jersey

*Pairs with | Fico | Burrata | Creme Brulee |*

Sweet, fruity, Vidal Blanc grapes, hints of raisin, pear, citrus

SPUMA ROSSA 24 New Jersey

*Pairs with | Sorbetto | Gelato | Tortino Di Frutta |*

Light-bodied Brachetot D'acqui grapes, distinctive of strawberries

PORTO ROSSO 33 New Jersey

*Pairs with | Pompei | Creme Brulee | Biscotti |*

Black cherry nose, hints of caramel, dry fruit, vanilla

PORTO CIOCCOLATO 33 New Jersey

*Pairs with | Gelato | Biscotti | Cannoli Arancio |*

Black cherry nose, hints of caramel, dried fruit, vanilla, chocolate