

DOLCI

BUDINO CIOCCOLATA* | 10

hazelnuts, caramel, fiore di sale

PANNA COTTA | 10

vanilla bean, macerated strawberries,
aged balsamic, mint

CANNOLI

SOLO | 7.5 | DOPPIO | 12.5

sweet ricotta filling

COOKIE PLATE | 11

LOUIE'S NONNA'S CHEESECAKE | 11

cream cheese and ricotta

TIRAMISU | 11

mascarpone cream, espresso, savoiardi biscuits

GRANDE DOLCI | 39

chef's assortment of 5 of our desserts
for the table to share

GELATI DEL GIORNO

SORBETTO AL LIMONE | 10

gigante capri lemon sorbet

AFFOGATO | 10.5

double espresso poured over a scoop of gelato

GELATO

solo | **6.5** | doppio | **12**

ITALIAN ICE CREAM SUNDAE | 13

3 scoops in a bowl, pizzelle, chocolate sauce,
fruit & whipped cream

ALITALIA GELATO FLIGHT | 23

assorted gelato's and sorbets, four flavors

SORBETTO DEL GIORNO | 10

fresh fruit, two scoops

VENETIAN AFFOGATO | 16

prosecco poured over gelato

* **SENZA GLUTINO - GLUTEN FREE**

LOUIE BOSSI'S
RISTORANTE • BAR • PIZZERIA

CAFFÈ E TE

ESPRESSO

solo | 4.75 | doppio | 5.5

AMERICANO | 5.5

CAPPUCCINO | 6.5

LATTE | 5.5

SHAKERATO | 5.5

chilled doppio espresso,
whipped cream

MOCHA 'TORINESE' | 6

cappuccino with chocolate,
whipped cream

DOPPIO ESPRESSO CON PANNA | 5.5

CAFFÈ CORRETTO | 13.5

doppio espresso with a shot
sambuca, amaretto, grand marnier, kahlúa

DRIP COFFEE | 5.5

POT OF TEA | 7.5

chamomile citrus
english breakfast
jasmine green tea

DIGESTIVO

NOCELLO | 7.5

walnut-hazelnut infused liquor

CARPANO, PUNT E MES | 7.5

italian vermouth (bitter)

CARPANO, ANTICA FORMULA, 1786 | 8.5

italian vermouth (sweet)

AMARO, FERNET BRANCA | 7.5

mint

GRAPPA, CANDOLINI | 6.5

ruta infused grappa (bitter)

AMARO NONINO | 8.5

sweet and bitter

LIQUORI DELLA NOTTE | 9.5

limoncello

housemade infused sfusato lemons,
served with a lemon peel

cioccolata fashioned

our very own chocolate and mint infused
bourbon made into an old fashioned
served with our "cherry/mint" ice cube