



DESSERTS

White Chocolate Cheesecake - \$8.50

Homemade with graham cracker crumbs, served with blueberries and raspberry puree and strawberries - With flurry of white chocolate snow

****Flourless Chocolate Cake - \$8.50***

Topped with Grand Marnier chocolate ganache and candied oranges

Fudge Pie - \$7.50

Chef Salerno Created! Homemade fudge and pie dough, topped with coconut whipped cream

****Grotto Pecan Twill - \$8.95***

Lace pecan candy tower filled with chocolate mousse, launched over crème anglaise and caramel sauce

Strawberry Pie - \$7.50

A Salerno Family Classic! Served with fresh whipped cream!

Crème Brulee - \$8.50

Classic vanilla bean. Topped with vanilla sugar-and torched. Served with honey macerated blueberries

Salerno Souffle - \$9.50

*Your choice of Grand Marnier, Raspberry, Chocolate, White Chocolate or RumChata.
(Takes 30 minutes to prepare)*

