

ANYA

spring desserts

SWEET SIMPLICITY

GELATOS \$6

(Two Scoops)

Vanilla Crème Fraîche
Sea Salt Caramel
Tiramisu
Blood Orange

Blackberry Merlot
Strawberry Champagne
Passion Fruit Guava

DESSERTS \$12

ZEPPLES & COFFEE

Italian Doughnuts with Lemon Honey Cream, Dark Chocolate Ganache and Dulce de Leche dipping sauces.
Served with a Choice of Coffee or Espresso from Ben's Beans.

CRÈME BRÛLÉE

Vanilla Crème Brûlée, served with a Mixed Berry Salad and a side of Strawberry Champagne Gelato.

TRIPLE CHOCOLATE PANNA COTTA

White, Milk, and Dark Chocolate layered Panna Cotta, Blackberry Merlot Sorbet, Mixed Berries,
and Candied Orange Peel

TIRAMISU GELATO PARFAIT

Layers of coffee Liqueur soaked crumbles, tiramisu mousse, and cocoa nibs finished with Chantilly cream.

CHEESE BOARD

Chef's selection of Local Cheeses served with homemade accompaniments.