

AFTER DINNER TOUCH

Single Espresso	\$3.50
Double Espresso	\$5.00
Cappuccino	\$5.00
Hot Tea	\$3.75
Decaf or Regular Coffee	\$3.75
Hot Chocolate	\$3.75



THE CAPUANO FAMILY WANTS TO THANK YOU
FOR DINING WITH US TODAY!

GRAZIE MILLE!!!



CARLUCCISITALIANGRILL.COM

PH: 215 - 321 - 9010



DESSERT MENU



Homemade Bread Pudding: \$7



Homemade Cannoli: \$8



Homemade Creme Brulée: \$8
*Cream custard sprinkled with brown sugar
then quickly toasted for a caramelized
topping*



Tartufo: \$9
*Delicious chocolate and eggnog
semifreddo ice-cream decorated with
chopped praline hazelnuts and cocoa*



Tiramisu: \$9
Layers of espresso sponge cake divided by mascarpone cream dusted with cocoa powder



Lemon Ripieno: \$9
Lemon sorbet served in the natural fruit shell. Imported from Italy
GLUTEN FREE



Chocolate Temptation': \$9
Chocolate cake filled with chocolate cream, hazelnut cream and crunch, finished with chocolate glaze and sprinkles



Pistachio Ricotta Cake: \$9
Ricotta and pistachio creams separated by sponge cake rimmed with pistachio pieces and finished with a dusting of powdered sugar



Limoncello Mascarpone: \$9
A rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped white chocolate curls



Spumone Bomba: \$9
Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate
GLUTEN FREE



NY Cheesecake: \$9
Traditional New York cheesecake flavored with a hint of vanilla on a crust cake base



Brownie: \$9
Chocolate chip brownie topped with cocoa powder, hazelnut and chocolate syrup
GLUTEN FREE

