

AFTER DINNER TOUCH

Single Espresso	\$4
Double Espresso	\$5
Cappuccino	\$6
Hot Tea	\$4
Decaf or Regular Coffee	\$4
Hot Chocolate	\$4

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

www.carluccisitaliangrill.com

Ph: 215-321-9010



DESSERT MENU



HOMEMADE BREAD PUDDING
\$8



HOMEMADE CANNOLI
\$8



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



LEMON RIPIENO
*Lemon sorbet served in the natural
fruit shell. Imported from Italy \$9*
GLUTEN FREE

CHOCOLATE TEMPTATION
Chocolate cake filled with chocolate
cream, hazelnut cream and crunch,
finished with chocolate glaze and
sprinkles \$9



HOMEMADE CREME BRULÉE
*Cream custard sprinkled with brown sugar
then quickly toasted for a caramelized
topping \$8*



LIMONCELLO MASCARPONE
*A rich combination of Sicilian lemon
infused sponge cake and Italian
mascarpone topped white chocolate
curls \$9*



SPUMONE BOMBA
*Strawberry, pistachio and chocolate
gelato all coated with chocolate and
drizzled with white chocolate \$9*
GLUTEN FREE

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



TARTUFO
Delicious chocolate & eggnog
semifreddo ice cream decorated with
chopped praline hazelnuts & cocoa \$9



CHOCOLATE LAVA CAKE
A chocolate fudge cake heated to create
a molten chocolate center served with a
scoop of vanilla ice cream \$9



BROWNIE
*Chocolate chip brownie topped with
cocoa powder, hazelnut & chocolate
syrup \$9*
GLUTEN FREE