



# NONNINA

## *Dolci*

<b><i>Tiramisu</i></b>	<b>9</b>
<i>Lady fingers soaked in espresso layered with mascarpone mousse</i>	
<b><i>Cannoli Siciliano</i></b>	<b>9</b>
<i>Three mini cannoli stuffed with whipped ricotta, candied citrus, chocolate chips</i>	
<b><i>Gelato e Sorbetto (gf)</i></b>	<b>9</b>
<i>Choice of three house-made gelato or sorbet</i>	
<b><i>Panna Cotta (gf)</i></b>	<b>9</b>
<i>Eggless vanilla custard garnished with mixed berries and berry sauce</i>	
<b><i>Chocolate Mousse (gf)</i></b>	<b>9</b>
<i>Vanilla whipped cream, fresh raspberries, and white chocolate curls</i>	
<b><i>Mixed Berries (gf)</i></b>	<b>7</b>
<i>Mixed seasonal berries, vanilla whipped cream</i>	
<b><i>Biscotti</i></b>	<b>6</b>
<i>Almond and vanilla cookies</i>	

*GF: gluten-free menu item. Please inform your server of any allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

NONNINA | 340 NORTH CLARK STREET | 213.822.0077

*Executive Chef: Miguel Solario*