ENZO
STEAKHOUSE & BAR

dessert

*TIRAMISU CLASSICO
lady finger sponge, mascarpone cheese, espresso soak, brut cocoa - 14

LEMON + OLIVE OIL CAKE
blackberries, vanilla crème fraiche, candied pistachio - 14

AFFOGATO
madagascar vanilla bean gelato topped with a shot of espresso - 12

PUMPKIN CHEESECAKE
amaretti crust, dried fruit composta, cinnamon - 14

HAZELNUT MOUSSE
vanilla crème fraiche , candied orange, cookie crumble - 13

gelato

VEGAN DARK CHOCCOLATE - 12

MADAGASCAR VANILLA BEAN - 12

AMALFI LEMON - 12

SICILIAN PISTACCHIO - 12

PASSION FRUIT SORBET - 12

GELATO OF THE MOMENT - 12

after dinner

we proudly serve The Eden Project drip coffee

CANTINE COLOSSI PASSITO - sicily, italy - 19

10YR OAK-AGED TAWNY PORT - 15

LIMONCELLO - sorrento, italy - 13, add lemon sorbet - 5

ESPRESSO MARTINI
grey whale, espresso, kahlua - 17

PASTRY CHEF, KRISTOFFER BUSBY

*MAY BE UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.