

# figlio wood fired pizza

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**“Voodoo” Brownie** – Inspired by a dessert that we had at Lindey’s 25 years ago. Housemade dense chocolate walnut brownie served warm with vanilla ice cream and warm Kahlua chocolate sauce. (The part that we made up are the fun “voodoo sticks” on top!) 9

**French Quarter Ice Cream Torte** – This is my all time favorite dessert that Laurie and I enjoyed years ago at a restaurant called “Kitty’s”. A crushed oreo crust topped with two layers of ice cream (chocolate and coffee) topped with crushed heath bars and chocolate sauce. Go ahead, feel like a kid again. 8

**Raspberry Crème Brulee** – A chef in Dayton gave me his crème brulee recipe, and we make it with a dollop of raspberry puree at the bottom. Eating this dessert is like going on a “culinary treasure hunt”. Silky Smooth. 7

**Tiramisu** – Lady fingers drizzled with espresso and layered with a whipped cream mascarpone filling and topped with chocolate shavings. This is the dessert we import from New York. 7

**Chocolate Mousse** – I like to think of this as our “I’d just like a few bites of something sweet for dessert” dessert. It’s light, airy, mocha flavored and topped with fresh whipped cream and chocolate shavings. A nice way to top off a nice meal. 7