

figlio wood fired pizza

“Voodoo” Brownie – Inspired by a dessert that we had at Lindey’s 25 years ago. Housemade dense chocolate walnut brownie served warm with Haagen-Dazs 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