

Dessert, Coffee, Tea, Hot Chocolate

Dessert

Cannoli 5.00

Sicilian Pastry Shell filled with Ricotta Cream

Grandmother Cake 5.50

Cake filled with Pastry Cream with a hint of Lemon and covered with Pine Nuts, Almonds, and Powdered Sugar

Dark Chocolate Cake 6.00

Dark Chocolate Layer Cake filled with a rich Chocolate Cream and topped with Chocolate Icing

Amaretto Cheesecake 8.00

Rosemarie's Homemade Cheesecake with a Graham Cracker Crust and topped with Strawberry Sauce

Stefano's Homemade Gelato - Ask your server for our Daily Selection!!

1 scoop **\$4.50**, 2 scoops **\$6.00**, Pint To Go **\$10.00**, Quart To Go **\$18.00**,

5 Liter Pan To Go **\$40.00**

Coffee (Marzocco GB5 Espresso Machine)

House Drip **\$2.50**, Espresso **\$2.75**, Americano **\$2.75**,
Machiato **\$3.00**, Café au Lait **\$3.50**, Caffé Mocha **\$3.75**,
Cappuccino **\$3.75**, Caffé Latte **\$3.75**, Skinny Latte **\$3.75**,
Soy Latte **\$4.00**, Affogato **\$4.75**, Irish Coffee **\$8.00**

House Drip Refills **\$1.00** / Extra Espresso Shot **\$1.00**

Loose Leaf Organic Hot Tea \$3.75 per Pot

Moroccan Mint, English Breakfast, Earl Gray, Honeybush, Green

Hot Chocolate \$4.00

Hot Milk Chocolate topped with Whip Cream and Cocoa Powder

GELATO

The gelato at Café Sorriso is made by Stefano Polles who attended the Carpigiani Gelato University in Bologna, Italy in 2010 where he received a diploma in the production of artisanal gelato. Upon returning to D.C. Stefano practiced making gelato for two years in the kitchen at Sorriso Ristorante in Cleveland Park, until he was able to emulate the flavors he enjoyed most while living in Italy. All the gelato at Café Sorriso is made in house daily using the latest, state of the art gelato machine imported from Italy in conjunction with only natural ingredients which are also sourced directly from Italy. Below is a list of some of the flavors Stefano has made for Café Sorriso. For an updated list of the flavors being offered today please feel free to walk over to our gelato display and select one of his latest creations.