

MITCHELL'S

Gelato & Sorbetto

Italy's version of ice cream and sorbet; hand crafted on premise from recipes researched and created by Mitchell's owners.

Your server will tell you our flavors of the day! 4.25

Tiramisu

Our famous house-made rum and espresso soaked sponge cake layered with Mascarpone, topped with shaved chocolate. 5

Cannoli con Mandorle e Cioccolato

A sweet crisp pastry shell filled with Mitchell's own recipe of almond ricotta, chocolate bits and orange zest; dusted with shaved chocolate, pistachio nuts and powdered sugar. 4

Caramello

Rich, thick caramel created in our kitchen; topped with whipped cream and toasted walnuts. 3.25

Caramel Cake

Alternating layers of white and dark chocolate with a caramel butter cream frosting and a caramel topping. 5.75

Chocolate Mousse Cake

Light, airy, oh so rich chocolate mousse topped with ganache on a crushed chocolate wafer crust. 5.75

Server Special!

Your server will gladly describe today's Special Selection! 5.75

After Dinner Libations

Cockburns Porto

Created from the Upper Dauró Valley, a smooth rich and full bodied porto for the discerning palate 4.75

Taylor Fladgate LBV

Deep purple in colour, with intense fruit flavors and an aromatic nose, it is best enjoyed at the end of a fine meal. Try it paired with a rich chocolate dessert. 5.50

Fonseca Bin No. 27

"Vintage Character" describes a port blended from high quality reserve wines from a range of vintages, which shows some characteristics of true vintage port. 5.25

Grappa

Please ask your server about our current selections.

Caffe e Bevande

Espresso 1.95 / Caffe Latte 2.50

Flavored Caffe Latte / Caffe Americano 1.95

Caffe macchiato 2.50 / Drip Coffee 1.75

Hot Chocolate 1.95 / Root Beer Float 3.75

Italian Soda 2.25 / Cremosa 2.50

San Pellegrino Mineral Water 2.25/3.25

San Pellegrino Aranciata 1.75

San Pellegrino Limonata 1.75