



### **Traditional New York Cheesecake**

A creamy, rich New York cheesecake  
sits on a graham cracker base

**\$6.5**

### **Crème Brûlée**

Creamy custard topped with  
crunchy caramelized sugar

**\$10.99**



### **Chocolate Truffle**

Zabaione semifreddo surrounded  
by chocolate gelato and caramelized  
hazelnuts, topped with cocoa powder

**\$9.99**



### **Pistachio Truffle**

A heart of pistachio cream surrounded by  
pistachio gelato all rolled in  
praline hazelnuts & pistachios

**\$8.99**



**bindi**  
1946  
MAESTRI DEL DESSERT

### Exotic Bomba

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate (GLUTEN FREE)  
\$8.99



### Guava Mango Flute

Creamy tropical guava gelato swirled with sweet mango sauce  
\$10.99



### Kid's Bear

Chocolate gelato decorated with chocolate ears and face (GLUTEN FREE)  
\$7.50