ALL THINGS SWEET

Cheesecake 12 vg

basque style cheesecake topped with sour cherries

Orange Pistachio Cake + Sweetened Greek Yoghurt II vg burnt orange sauce

Warm Date Brownie 12 vg

date molasses, tahini caramel, mascarpone gelato

Affogato 9 vg gf

vanilla gelato, lavazza espresso, toasted hazelnuts add a shot of faretti biscotti liqueur +7

Tiramisu Unraveled serves 2 16 vg espresso soaked ladyfingers, rum, mascarpone, cocoa, bittersweet chocolate

GELATO | TODAY'S SCOOPS

2 scoops your choice II

Ricotta with Fig vg gf fresh ricotta, mediterranean fig jam

Espresso Gelato vg gf add a shot of kahlua liqueur +7

Wildberry Sorbetto vg gf

Nocciola vg gf imported italian hazelnuts

> Fior Di Panna vg gf local heavy cream

Lemon Sorbetto vg gf

SIPPING DESSERTS



Chocolate 15.5 vg gf mozart chocolate, crème de cacao, vanilla vodka

Pistachio 14.5 vg gf disaronno amaretto, bailey's, frangelico, blue curação

Espresso 14.5 vg gf absolut vanilla, bailey's, kahlua, frangelico, disaronno amaretto, lavazza espresso

+ TFA

Espresso 4

Cappuccino 4.50

Caffe Latte 4.50

Black Tea - English Breakfast 4.50

Double Espresso 5.50 Green Tea - Jasmine 4.50

Herbal Tea - Chamomile 4.50

Peppermint - Whole Leaf 4.50

Oat Milk | Almond Milk +I

PLEASE NOTIFY SERVER IF YOU HAVE ANY FOOD ALLERGIES

As outlined by ISO | gf - gluten free | vg - lacto-ovo vegetarian | v - vegan | df - dairy free While dishes are labeled as gluten free, recipes are not made in gluten-free facility. These selections are prepared in a common kitchen with the risk of gluten exposure.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 3% optional "Kitchen Appreciation Fee", is distributed to hourly paid culinary and steward employees. No portion of this fee is retained by your servers or La Gallina. Thank you for supporting our staff. If you would like this charge removed, please let your server know, All menu selections are subject to 7% state sales