

RIONDO'S RISTORANTE

DOLCI \$12

(All Desserts are made by Chef Rico)

Try a Glass with Dessert

CHATEAU DE MALLE, SAUTERNES 2011

18/GLASS

TIRAMISU

Housemade Italian lady fingers, fresh mascarpone, Kahlua, and espresso.

PANNA COTTA

Vanilla beans, chilled custard, and wild berry compote.

DR. POPP'S FLOURLESS BROWNIE

Black beans, almond milk and dry aged balsamic reduction, served with ice cream and espresso in a martini glass.

BANANAS FOSTER DI FUOCO

Fresh bananas, amaretto, Bacardi 15 l Rum, and ice cream.
(flambé tableside)

CHOCOLATE GANACHE CAKE

Dulce de Leche, whipped cream, and strawberry compote.

LIMONCELLO CHEESECAKE

Housemade lady fingers, limoncello, ricotta, cream cheese, and wildberry compote.

THE STRAND FLOAT

Barq's root beer, vanilla ice cream, whipped cream, and a maraschino cherry.

SWEET DESSERT LIBATIONS \$15

HOUSEMADE "CELLO'S"

Limoncello, Orangecello, and Grapefruitcello are made from Chef Rico's citrus trees (Ask your server which is available).

CHOCOLATE STRAND MARTINI

360 Double Chocolate Vodka and Mozart Milk Chocolate Liqueur.
Served up with chocolate syrup.

COLD PECAN PRALINE CAPPUCINO

Pecan Praline Whiskey, Absolut Vanilia Vodka, espresso and cream.
Served up with a dash of cinnamon.

RIONDO'S ESPRESSO MARTINI

Absolut Vanilia Vodka, Full Throttle Espresso Liqueur, espresso and sugar.
Served up with espresso beans.

THE PEANUT BUTTER AND BANANA

Sheepdog Peanut Butter Whiskey, Mozart Milk Chocolate Liqueur, and banana liqueur. Served up with a dash of cocoa powder.