



MANO BELLA

Artisan Foods • KITCHEN + MARKET

DESSERT

- TIRAMISU** coffee soaked ladyfingers, whipped mascarpone, cocoa | \$13
- AMARETTI + SORBET** our signature almond sugar cookie, local wild berry sorbet | \$11 **CN GF**
- HOUSE CANNOLI** crispy pastry shell, ricotta filling, chocolate chips | \$8
- THE AFFOGATO** fresh Javesca espresso, local strachiatella gelato, house made biscotti | \$12 **CN**



AUTENTICO
ITALIANO

PASTRY CASE

Ask your server about our daily offerings

ESPRESSO BAR

- ESPRESSO** | \$3.75
- CAPPUCINO** | \$4.50
- LATTE** | \$4.50
- MACHIATTO** | \$4.00
- CORTADO** | \$4.25
- HOT TEA** \$4.50

Ask your server about our rotating specialty syrups

At Mano Bella, we proudly partner with Javesca Coffee Roasters, a local roaster with a mission beyond the cup. Every brew supports their commitment to fighting hunger and creating lasting change through Javesca Feeds. Great coffee, meaningful impact — one cup at a time.



DESSERT COCKTAILS

PISTACHIO ESPRESSO MARTINI
vodka, pistachio syrup, disaronno, fresh espresso | \$15

CLASSIC ESPRESSO MARTINI
vodka, borghetti, fresh espresso | \$15

CAFE CORRETO
disaronno amaretto, fresh espresso | \$9

HOUSE MADE LIMONCELLO
chilled and neat, perfect for sipping after dinner | \$9

