

THREE
WHISTLES

EAT · DRINK · WORK · GATHER

WASHINGTON, DC.

Specialty
Dessert



RICOTTA & PISTACHIO CAKE \$9

Pistachio and ricotta creams divided by sponge cake, decorated with crushed pistachios and dusted with powdered sugar.

LIMONCELLO RASPBERRY CAKE \$9

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry miroir and white chocolate piping.

**CHEESECAKE LEMON
BLUEBERRY CRUMB CAKE** \$9

A creamy lemon cheesecake topped with blueberries and brown sugar crumbs, sits on a graham cracker base.

CHEESECAKE ALLE FRAGOLE \$9

Silky NY Cheesecake, crowned with delicious wild strawberries sits on a sponge cake base.

**MIXED BERRY/DI BOSCO
FRUIT CAKE** \$9

Short pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of blackberries, blueberries, raspberries, red currants and strawberries.

CHOCOLATE FONDANT CAKE \$9

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir.

Specialty Dessert



CHOCOLATE CARAMEL CRUNCH CAKE

\$9

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts drizzled with chocolate.

BROWNIE SQUARE

\$8

An indulgent chocolate brownie with a moist, fudgy center and toasted nuts for a satisfying crunch—deep cocoa flavor with a warm, decadent finish.

(Served with a small scoop of Vanilla gelato)

CHOCOLATE CHUNK COOKIES

\$7

A classic, oversized cookie loaded with rich chocolate chunks—soft in the center with perfectly crisp edges.

(Served with a small scoop of Vanilla gelato)

ITALIAN GELATO

\$7

A smooth and velvety vanilla gelato, crafted for a pure, refined sweetness and a luxurious finish.

(Ask about our seasonal gelato features)

AFFOGATO

\$8

A classic Italian drink—creamy vanilla gelato balanced with a shot of hot espresso directly from the espresso bar.

