

Homemade Hellenic Gelato

Ask us about our delicious selection of gelato, made here!

All natural, freshly made, from scratch, right here! Ask your server about the available flavors!

Small Gelato* \$5.95

Waffle Cone +\$1

Large Gelato* \$8.95

Waffle Cone +\$1

Gelato Flight* \$10.95

Choose three... great for sharing!

Hellenic's Gelato Sundae \$10.95

Vanilla gelato, amarena cherries, organic bananas, candied walnuts, chocolate sauce, whipped cream

Your Gelato Sundae, Your Way \$10.95

Vanilla or chocolate Pizzele, homemade whipped cream, choose one sauce and three toppings below.

Amarena, Caramel or Chocolate Sauce

**Almond Biscotti, Amarena Cherries, Ameretti Crumbles,
Glazed Walnuts, Oreo® Cookie Crumbles, Reeses® Mini-Peanut Butter Cups
Almond Slivers, Wild Strawberries**

***Gelato contains eggs and has been made in a machine that may have traces of nuts. Not all flavors are gluten free**

Baklava \$7.95

Walnuts and almonds, between layers of flaky fillo, coated with homemade cinnamon syrup

Carrot Cake \$7.95

Beautifully moist, covered with a pineapple cream cheese icing.

Kataifi \$7.95

Shredded fillo dough around a cluster of walnuts and almonds covered with homemade cinnamon syrup.

Lemon Squares \$7.95

Tart lemon, buttery, moist shortbread-style, fresh blueberries, powder sugar.

Oreo™ cookie cake \$7.95

If you like America's favorite cookie you'll love this cake!

Southern Bourbon Pecan Pie \$8.95

Bourbon glazed, toasted, caramelized southern pecans in a pie.

GF Caramel Custard \$7.95

A wedge of lightly sweet, delicate flan.

Galaktobouriko \$7.95

Semolina custard filling between layers of fillo, coated with homemade cinnamon syrup, served warm.

Kourambie \$1.95

Greek butter almond cookie covered with powdered sugar.

New York Style Cheesecake \$7.95

The ultimate! Very creamy and moist.

GF Rice Pudding \$5.95

The best we've ever tasted. Creamy and fluffy.

GF Gluten Free Ravani \$8.75

Gluten and dairy Free! Fluffy Greek style cake made from organic coconut flour, organic agave syrup and organic eggs.

All of our desserts are made on premise, except for the cheesecake.