

## **DESSERT MENU**

### **CROSTATA DI MELA • 18**

Apple Tart

Almonds Crumble, Basil Ice Cream

### **PROFITEROLES AL CIOCCOLATO E ZABAGLIONE FREDDO • 18**

Chocolate Ice Cream, Cold Zabaglione, Chocolate sauce, Glazed Almonds

### **TORTA CAPRESE • 18**

*(Original recipe from Quisisana, Capri)*

Almond Chocolate Cake, Poached Pear,

Pear Sorbet.

### **BOMBOLONI • 18**

Italian Ricotta Doughnuts

Homemade Apricot Jam, Apple Sauce, Pear Sorbet

### **SOUFFLÉ AL CIOCCOLATO ARAGUANI • 25**

Araguani Chocolate Soufflé

Orange Crème Anglaise, Vanilla Ice Cream, Amaretto Cookies

### **TIRAMISÙ CARAVAGGIO • 18**

Homemade Ladyfingers, Chocolate Sherbet, Amaretto Ground Cookie

### **BISCOTTI • 15**

Assorted Cookies (for two or more)

### **GELATO • 15**

#### **VANILLA BEAN**

(Bourbon from Madagascar)

#### **DARK CHOCOLATE**

(Araguani Valhrona 72%)

#### **ESPRESSO**

(Miscela d'Oro Beans from Sicily, Italy)

#### **HAZELNUT**

(From Giffoni Valle Piana, Salerno, Italy)

#### **PISTACHIO**

(From Bronte, Sicily, Italy)

#### **LAVENDER**

(Made with Fresh Lavender Flowers)

### **SORBET • 15**

(made only with fresh fruits)

#### **LEMON**

#### **PEAR**

#### **POMEGRANTE**

#### **BLOOD ORANGE**

#### **MANDARIN**