

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

Truffle Honey, Black Truffle Ice Cream,
Cantucci

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

