

DESSERT MENU

CROSTATA AI LAMPONI • 18

Raspberry Tart,
White Chocolate Mousse, Passion Fruit Sorbet

PROFITEROLES AL CIOCCOLATO E ZABAGLIONE FREDDO • 18

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

AFFOGATO ALLA GIANDUIA • 18

Gianduia Gelato, Chocolate Syrup,
Hazelnuts Dacquoise, Chocolate Tuile

BOMBOLONI • 18

Italian Ricotta Doughnuts
Chocolate Sauce, Cognac Jelly, Espresso Gelato

YOGURT E RABARBARO • 18

Homemade Yogurt,
Poached Rhubarb, Figs Compote, Pistachios

SOUFFLÉ AL CIOCCOLATO VALRHONA • 22

Chocolate Soufflé
served with Vanilla Ice Cream

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 Valrhona 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)

MINT AND CHOCOLATE

(Made with Fresh Mint and Araguani Chocolate 72%)

SORBET • 15

(made only with fresh fruits)

LEMON

PEAR

PASSION FRUIT

MANGO

RASPBERRY

COCONUT - BASIL BLACK PEPPER