

## **DESSERT MENU**

### **CROSTATA AI LAMPONI • 18**

Raspberry Tart,

White Chocolate Mousse, Passion Fruit Sorbet

### **PROFITEROLES ALLO ZABAGLIONE FREDDO • 18**

Chocolate Ice Cream, Cold Zabaglione,

Chocolate sauce, Glazed Almonds

### **TORTA GIANDUIA • 18**

Chocolate-Hazelnuts Mousse,

Hazelnuts Gelato, Parsley Syrup

### **ZUPPETTA DI CILIEGE E GELATO AL LATTE • 18**

Cherry Soup, Glazed Almonds, Milk Gelato

### **BOMBOLONI • 18**

Italian Ricotta Doughnuts

Chocolate Sauce, Cognac Jelly, Espresso Gelato

### **SOUFFLÉ AL CIOCCOLATO VALRHONA • 22**

Chocolate Soufflé, 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