

# DESSERTS MENU

## DOLCI DESSERTS

- NEW! RIPPLE CHOCOLATE MOUSSE** 3.500  
A blend of dark, milk & white chocolate mousse with oreo cookies base served with passion fruit, strawberry and chocolate sauce.
- NEW! PESCA E MANGO CHEESECAKE** 3.500  
Our famous cheese cake with fresh mango & peach served with mango puree.
- NEW! TORTA DI LAVA DOLCE** 3.500  
Warm homemade brownie with chocolate mascarpone cheese served with hot caramel sauce.
- TORTA AL CIOCCOLATO FONDENTE** 2.800  
Fluffy chocolate cake with molten lava chocolate filling served with vanilla ice cream.
- CANNOLI SICILIANI** 3.500  
Homemade cannoli pastry shells, filled with a perfect combination of ricotta cheese, chocolate chips, lemon zest coated with a crust pistachio nuts.
- PANNACOTTA DE ORANGE MARMALLATA** 2.200  
Classic Italian vanilla cream with a flavor of orange marmalade.
- TIRAMISU' CLASSICO** 2.800  
Savoiardi biscuits soaked in espresso coffee with a layer of mascarpone, cream and a touch of kahlua.
- VIRGIN TIRAMISU** 2.500  
Savoiardi biscuits soaked in espresso with a layer of mascarpone, cream and dusted with cocoa powder.
- PANNACOTTA** 2.100  
Traditional vanilla panacotta with berry compote.
- GUSTI DI GELATO** 1.900  
Ice creams have intense flavours: Vanilla Bean, Strawberry, Chocolate, Mango.
- TORTA AL LIMONE** 2.600  
Rich lemon tart with vanilla ice cream.
- AFFOGATO AL CAFFE'** 2.900  
Vanilla ice cream served with a shot of Galliano & espresso to pour over the top.

## COFFEES

- ESPRESSO** 0.900  
Freshly ground coffee, pressed and served as a shot for lovers of a strong flavour.
- CAFFÈ DOPPIO** 1.700  
Double espresso
- CAFFÈ AMERICANO** 1.700  
Espresso based strong black coffee diluted with hot water.
- CAFFÈ MACCHIATO** 1.700  
Espresso and dab of velvety frothed milk on top.
- CAPPUCCINO** 1.800  
A traditional Italian coffee combined with espresso topped with equal parts steamed and frothed milk dusted with cocoa powder
- CAFFÈ LATTE** 1.800  
Creamy, texture of milk with a shot of espresso.
- CAFFÈ MARROCHINO** 1.800  
A dark rich chocolate blended with espresso then combined of perfection with steam milk.
- SELEZIONE DI TEA**  
Ask your server for the selection of tea.