



DOLCI

CROSTATA DI STAGIONE | 14

SEASONAL FRESH FRUIT TART OF THE DAY,
LIME AND FRESH THYME SEMIFREDDO

(N, D)

TIRAMISÙ | 15

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE,
LINGUA DI GATTO COOKIE, CHOCOLATE COFFEE BEANS

(D)

TORTA AL CIOCCOLATO | 16

TWO-CHOCOLATE AND ALMOND CAKE,
WHITE CHOCOLATE GANACHE, RASPBERRY JELLY

(N, D)

PROFITEROLE “MILLEFOGLIE” | 14

HAZELNUT PRALINE, CREAM FILLED PROFITTEROLE,
HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE

(N, D)

DUOMO | 15

DIPLOMAT PASTRY CREAM, CITRUS TROPICAL FRUITS,
TART DOUGH, MERINGUE DOME, WHIPPED CREAM “PAVLOVA”

(D)

GELATI E SORBETTI | 14

HOUSE-MADE GELATI AND SORBETS

(V, D)

Ask your server about today's selection

D Dairy | N Nuts | V Vegetarian

Executive Chef | Domenico Cornacchia