



DOLCI

MILLEFOGLIE CLASSICA | 15

CLASSIC PUFF PASTRY AND CHANTILLY VANILLA CREAM, RASPBERRY, WHIPPED CREAM (N, D)

TIRAMISÙ | 15

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

TORTA AL CIOCCOLATO | 16

DOUBLE CHOCOLATE AND ALMOND CAKE, WHITE CHOCOLATE GANACHE, RASPBERRY JELLY (N, D)

PROFITEROLE “MILLEFOGLIE” | 14

HAZELNUT PRALINE, CREAM FILLED PROFITEROLE, HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE (N, D)

TORTA AL FORMAGGIO | 16

PASSION FRUIT AND QUINCE APPLE CHEESECAKE, ALMOND COOKIES AND QUINCE APPLE GELATO (N, D)

GELATI E SORBETTI | 14

DAILY HOUSE-MADE GELATI AND SORBETS (V, D)

D Dairy | **N** Nuts | **V** Vegetarian

Executive Chef | Domenico Cornacchia