

## ***Desserts Menu by Chef Marco***

### ***Tiramisu'***

Chef Marco's Mom's signature Tiramisu' 22

### ***Lampone***

Raspberry 'semifreddo', raspberry sorbet, crunchy raspberry 22

### ***Pistacchio***

An expression of Sicilian pistachio 'semifreddo' from 'Bronte' 22

### ***Tartelletta di cioccolato***

70% Valrhona warm chocolate tart, hazelnut praline, Chantilly cream 24  
(baking time 12 minutes)

### ***Limone***

'Amalfi' lemon parfait, wild berries consommé 20

### ***Arancia***

Seasonal orange 'panna cotta', orange compote, fresh berries 20

### ***Fragola***

Fresh strawberry, organic honey, Greek yogurt, 15 years aged balsamic 20

### ***Affogato***

Vanilla 'gelato' with a single shot of espresso 16  
or a single shot of Bulleit Whisky 28

### ***Formaggi***

Selection of Italian cheese, homemade apple jam, organic honey 28  
Gorgonzola Dolce D.O.P. / cow milk  
Caprino D.O.P. 4 months aged / goat milk  
Ubriaco D.O.P. 18 months aged / cow milk  
Pecorino Toscano D.O.P. / sheep milk