

Desserts Menu by Chef Marco

Tiramisu'

Chef Marco's Mom's signature Tiramisu' **20**

Cioccolato

70% Valrhona chocolate mousse, raspberry compote, crispy feuilletine **20**

Pistacchio

An expression of Sicilian pistachio 'semifreddo' from 'Bronte' **20**

Tartelletta di cioccolato

55% Valrhona warm chocolate tart, hazelnut praline, Chantilly cream **22**
(baking time 12 minutes)

Limone

'Amalfi' lemon parfait, wild berries consommé **18**

Arancia

Seasonal orange 'panna cotta', orange compote, fresh berries **18**

Fragola

Fresh strawberry, organic honey, Greek yogurt, 15 years aged balsamic **18**

Affogato

Vanilla 'gelato' with a single shot of espresso **14**
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 Sardo D.O.P. 4 months aged / goat milk
Parmigiano Reggiano 18 months aged / cow milk
Canestrato al Nero d'Avola / sheep milk