

Desserts Menu by Chef Marco

Pair your dessert with a glass of Moscato d'Asti DOCG | 1 glass 12 / 60 by btl

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 with lemon curd, wild berries sauce 18

Arancia

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

Finish your dinner with:

Signature Espresso Martini 28

Grappa di Brunello di Montalcino 20

Limoncello 12

Grappa Stravecchia 16

Amaro del Capo 18

Sambuca 16

Braulio 18

Cynar 16