

Desserts by Pastry Chef Shameem and 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 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**

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 and goat milk

Digestive Selection

Amaro del Capo **18**
Grappa Stravecchia **16**

Cynar **16**
Grappa di Brunello di
Montalcino **20**

Sambuca **16**
Limoncello **12**
Braulio **18**