

DESSERTS

TIRAMISU', LADY FINGERS DIPPED IN ESPRESSO AND LAYERED WITH CLOUD-LIGHT MASCARPONE CREAM AND BELGIAN CHOCOLATE.

CRÈME-BULÉ', CARAMELIZED CUSTARD WITH FRESH BERRIES

TORTA DELLA NONNA, LAYERS OF SHORT PASTRY FILLED WITH LEMON PÂTISSERIE CREAM, TOPPED WITH PINE NUTS AND DUSTED ICING SUGAR.

CHOCOLATE CAKE SOUFFLE FLOURLESS CHOCOLATE CAKE BAKED AND, DUSTED WITH POWDERED SUGAR, TOPPED WITH VANILLA ICE CREAM AND WHIPPED CREAM.

RICOTTA CHEESECAKE

CHEESECAKE MADE WITH RICOTTA! DELICATELY TEXTURE WITH A HINT OF NATURAL ORANGE ESSENCE, SITS ON A SPONGE CAKE BASE

TORTA DI MELE APPLE TART

SHORT PASTRY BASE FILLED WITH SLICED APPLES AND GLAZE DECORATED WITH A LATTICE OF SHORT PASTRY STRIPS

TORTA NOCI CHOCOLATE HAZELNUT CAKE

LAYERS OF RUM SOAKED HAZELNUT SPONGE CAKE SEPARATED BY HAZELNUT GANACHE, FINISHED WITH CHOCOLATE CURLS AND TOASTED HAZELNUTS.

CANNOLI CLASSIC SICILIAN PASTRY, LIGHT FLAKY PASTRY FILLED WITH FRESH SWEETENED RICOTTA CHEESE & SPRINKLED WITH CHOCOLATE

BABA' AL RUM

TRADITIONAL DESSERT FROM NAPLES, DELICIOUS RUM SOAKED CAKE SERVED WITH VANILLA GELATO \$

GELATI

AFFOGATO AL CAFFÈ', VANILLA ICE CREAM DIPPED IN ESPRESSO COFFEE, TOPPED WITH WHIPPED CREAM AND SHAVED CHOCOLATE.

TARTUFO, THE CLASSIC TARTUFO SEMIFREDDO, WITH ZABAGLIONE CREAM CENTRE, COVERED BY A GIANDUIA CREAM AND CRUSHED PRALINATED HAZELNUT AND COCOA POWDER.

SPUMONE, THE TRADITIONAL SICILIAN SEMIFREDDO MADE OF A LAYER OF HOMEMADE CHOCOLATE ICE CREAM, A LAYER OF HOMEMADE CHERRY ICE CREAM WITH SICILIAN PISTACHIO AND A BASE OF LADY FINGERS DIPPED IN RUM.

CAPPUCCINO TRUFFLE

CAPPUCCINO GELATO WITH A HEART OF ESPRESSO, COVERED WITH COFFEE FLAVORED MERINGUE SPRINKLES

DELICIOUS ITALIAN SORBET

WILD BERRY, MANGO, LEMON