



Dolce ~ Dessert

TORTA AL CIOCCOLATO

Chocolate layered cake filled with a rich chocolate cream covered with chocolate ganache and rimmed with chocolate flakes finished with toasted hazelnuts and a homemade raspberry sauce

TORTA NOCCIOLA

Layers of hazelnut sponge cake soaked in rum separated by hazelnut ganache, finished with chocolate curls & toasted hazelnuts

CANNOLI

Classic Sicilian pastry, light flaky pastry filled with fresh sweetened ricotta, dipped in hazelnuts & chocolate

TIRAMI-SU'

Lady fingers dipped in espresso-café, layered with cloud-light mascarpone cream and Perugina chocolate

TORTA DI RICOTTA

Cheesecake made with ricotta delicately textured with a hint of natural orange essence, served with fresh berries tossed in Aged Fig Balsamic

Gelati

AFFOGATO AL CAFFE'

Vanilla gelato in espresso, topped with whipped cream & shaved Perugina chocolate

SPUMONE

The traditional Sicilian semifreddo, layered with homemade chocolate, cherry, and Sicilian pistachio gelato with a base of lady fingers dipped in rum