

Desserts



Flaky Pastry Cheesecake	11
Deep fried flaky pastry cheesecake served over fresh raspberry purée	
Soufflé al Cioccolato	10
A unique chocolate soufflé with a liquid centre served over chocolate sauce	
Mango Panna Cotta	11
Panna cotta made with fresh cream topped with mango sauce, served over fresh mango purée and fresh berries	
Pesca Ripieno	10
A natural whole peach filled with pure peach sorbet, served over fresh green apple purée	
Cherry Spagnola	9
A classic amarena cherry and vanilla gelato swirl topped with amarena cherries, presented in a glass cup.	
Flute Limoncello	9
Refreshing lemon gelato decorated with a limoncello swirl and lemon liqueur, presented in an elegant champagne flute	
Flute Greenapple Calvados	9
Apple gelato and Calvados swirled together, presented in an elegant champagne flute	
Chocolate Tartufo	8
Chocolate & hazelnut gelato filled with a zabaglione cream center; covered with crushed caramelized hazelnuts and cocoa powder	
Bomba	7
Classic vanilla and chocolate gelato centered with a cherry and sliced almonds. Covered with cinnamon and chocolate coating.	
Profiletrole	8
Pastry puffs filled with chantilly cream and covered in chocolate mousse	
Tiramisu	7
Espresso soaked sponge cake alternates with a cocktail of creams, elegantly dusted with cocoa powder	
Lemon Ripieno	7
Tart lemon sorbet in a natural fruit shell	

Dessert Wines



Maison Prunier NV Pineau des Charentes Cognac	9
R.L. Buller & Son Premium Fine Muscat - Victoria	8
Chateau dl Cosse Sauterne	9
Royal Oporto 10 year Tawny	9

Coffee



Tzarski	7
Espresso	4
Cappuccino, Latte	5