

DESSERT

MENU

TIRAMISU 🍳🥛🍷🌾

Mascarpone Cream, Jivara Chocolate Kahlua Chantilly, Coffee Ice cream

LIMONE ALLA SORRENTINA 🍳🥛🍷🌾

Sorrento Lemon Confit, Torched Meringue, Raspberry Balsamic Caviar

TORTA CAPRESE 🍳🥛🍷🌾

70% Guanaja Almond Chocolate, Vanilla Ice Cream, Frozen Caramel Espuma

SOSPIRO DI PISTACCHIO 🍳🥛🍷🌾

Pistachio Namelaka, Grounded Pistachio Cake, Blood Orange Sorbet

TORTA DI CIOCCOLATO E ROCHER 🍷🍷🍷🌾

64% Manjaria Chocolate, Almond Rocher Glaze, Raspberry Sorbet

AFOGATO 🍳🌾

Vanilla Gelato, Espresso, Merengue

14

DIGESTIF COCKTAILS

FLOR DE SAL CAFFÈ 24

Local Dark Rum, Amaro Nonino, Coffee Syrup, Chocolate Bitters

DOLCE NOCCIOLA 24

Cognac, Averna, Frangelico, Cardamon Seeds

Egg 🍳 Dairy 🥛 Fish 🐟 Shellfish 🦞 Gluten free 🌾 Pork 🐷 Nuts 🌰 Vegan 🌱 Vegetarian 🌿 Sesame 🌱 Soybeans 🌱 Wheat 🌾

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.
CONSUMING RAW OR UNDER COOKED EGGS, MEATS, OR SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.