DESSERT MENU

TIRAMISU 18

Coffee sponge cake with strega liquor caviar

PROFITEROLE 18

Pistachio gelato & dark chocolate sauce

toasted pistachios and vanilla Chantilly

BOMBOLONI (ITALIAN DONUTS) 18

with chocolate sauce and lemon-peanuts gelato

GIANDUJA CARAMEL PEAR 18

covered with chocolate & mix berries compote

CANNOLI 18

filled w lemon cream, caramelized roasted pistachio

and blood orange sorbet

BAKED APPLE 18

Almond sable & vanilla gelato

AMADEI DOQUASE 25

Hazelnut doquase with dry merengue, praline and

chocolate ganache

SISTINA TARTUFO 18

Vanilla and chocolate gelato covered with a

chocolate shell and crispy hazelnut

with cherry center and chocolate glaze

**HOMEMADE GELATI**

**15**

VANILLA

Tahitian vanilla

CHOCOLATE

72% Araguani Valrhona Chocolate

PISTACHIO

From Sicily

HAZELNUT

From Nocciola

CARDAMON STRACCIATELLA

CINNAMON

**SORBET**

**15**

LEMON

From Capri

RASPBERRY

BLOOD ORANGE

CHOCOLATE

MANGO-PASSION FRUIT

Chef and owner Giuseppe Bruno

Pastry Chef David Gomez

We are a 2018/2019/2020 Wine Spectator Grand Award

Winning restaurant