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