our desserts are freshly made in-house, every day

CAKES

| Warm chocolate cake with Valrhona dark chocolate sauce and vanilla ice cream | 19 |
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| Moist carrot cake with cream cheese and walnut, served with vanilla ice cream | 19 |
| Tiramisu - Savoiardi biscuit, espresso, mascarpone cheese, brandy and cocoa powder | 19 |
| Baked cheese cake with organic homemade fruit compote | 19 |
| PUDDINGS | |
| Cream caramel - custard dessert with caramel and tuilles | 16 |
| Panna cotta with organic homemade fruit compote | 16 |
| GELATO (HOMEMADE ICE-CREAM) vanilla / chocolate / coconut/pistachio (per scoop) Double Scoop \$18 | 13 |
| Affogato al café a amarene - vanilla ice cream with espresso and amarena cherry confiture | 19 |
| SORBETTO (SORBET WITH 100% FRESH FRUITS) mango / strawberry / lemon / mandarin (per scoop) Double Scoop \$18 | 13 |
| COFFEE (Arabica) | |
| Espresso / Coffee | 7 |
| Cappuccino / Caffe latté | 9 |
| Cold Espresso Shake | 8 |
| available in Decaf or Iced | |
| ARTISAN TEA (PER PERSON) | |
| Earl Grey / Green Tea / Fresh Mint / Chamomile / Jasmine / French Rose | 12 |
| LIQUORS (PER SHOT) | |
| 'Pallini' sambuca | 16 |
| 'Johnnie Walker Black Label' whisky | 21 |
| 'Disarono' amaretto | 16 |
| 'Tre Crown' grappa | 16 |
| 'Hennessy VSOP' cognac | 19 |
| 'Pallini' limoncello | 16 |

Please inform your server of any allergies or dietary requirements, our dishes may contain nuts

Discretionary 10% service charge and prevailing government taxes will be added to your bill

