



## Dessert Menu

### TIRAMISU 10

Espresso soaked lady fingers, mascarpone custard, house made

### TORTA DELLA NONNA (GRANDMOTHER CAKE) 10

Pastry cream, shortcrust pastry, covered with pine nuts, almonds & powdered sugar

### SELVA NERA (BLACK FOREST) 10

Chocolate sponge cake surrounding chocolate & Chantilly cream, white sponge cake, cherries, topped with a chocolate ribbon

### CHOCOLATE TEMPTATION 10

Chocolate cake filled with chocolate and hazelnut creams, a hazelnut crunch, covered with a chocolate glaze

### MONTEROSA CHEESECAKE 11

Creamy mascarpone & ricotta, sponge cake layer, wild strawberries

### PISTACHIO CHEESECAKE 10

Creamy pistachio cheesecake, pistachio pieces, cookie crumb base, topped with a light pistachio mousse

### LIMONCELLO RASPBERRY CAKE 10

Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade

### NEW YORK CHEESECAKE 10

Traditional New York cheesecake, hint of vanilla, sponge cake base

### LEMON RIPIENO 10

Refreshing lemon sorbetto served in the natural fruit shell

### LIMONCELLO FLUTE 11

Champagne flute, Limoncello sauce swirled together with lemon gelato

### CHOCOLATE BOMBA 10

Chocolate gelato coated & drizzled in chocolate

### COPPA PISTACHIO 12

Custard gelato swirled with chocolate & pistachio gelato, topped with praline pistachios

### DAILY GELATO 9

Pistachio, Chocolate, Vanilla

## Cafe Menu

LATTE | 5.50

CAPPUCCINO | 5.50

AMERICANO | 4.50

MACCHIATO | 5.50