



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