

# DESSERT A LA CARTE



Our desserts are sons of nature, namely of seasonality. They are the sons of its colours and perfumes but also of childhood memories. We always try to find the right balance between beauty and quality, innovation and tradition. Our ambition is to give an emotion of pure pleasure to every guest.

## SWEETNESSES FROM OUR PASTRY SHOP

We select the best ingredients to make your dessert delightful and lighter. We use only brown sugar and high-digestible organic flours. Our pastry preparations are without butter and made with extra-virgin olive oil with cold squeezing.

<b>CREAMY PISTACHIO DESSERT</b>  with coconut, almonds and dates served with pistachio ice-cream	€ 13,00
<b>GOURMET TIRAMISÙ</b> with coffee heart and cappuccino cream	€ 12,00

## SWEET BITES

<b>SICILIAN CANNOLO</b> with homemade candied fruit and organic sheep ricotta	€ 8,00
<b>VEGAN LEMON CREAM</b>  with strawberry puree, chia seeds and almond crumble	€ 6,00

## FRUITS

**ORGANIC FRESH FRUIT PLATTER**  with sorbets of the day (minimum x 2) € 18,00

## SORBET AND ICE-CREAM

**ICE -CREAM AND SORBETS OF THE DAY**  SHORT € 5,00 / CUP € 9,00

 VEGAN OR CAN BE MADE AS SUCH  BY REPLACING SOME PRODUCTS THE DISH CAN BECOME VEGAN

Our products may contain allergens. Contact our staff to communicate any special dietary requirement.

List of products that may provoke allergies or intolerance: Cereals containing gluten and their derivatives, eggs and other related products, peanuts and other related products, soya and other related products, milk and its derivatives (including lactose), dried fruits such as almonds, walnuts, hazelnuts, cashew nuts, pecan nuts Queensland nuts and other related products, celery and its derivatives, mustard and its derivatives, sesame seeds and their derivatives, lupin beans and their derivatives.



## DESSERT WINES



<b>MOSCATO NATURALE "LA SPINETTA"</b>	€ 7,00
<b>PASSITO DI PANTELLERIA "TANIT"</b>	€ 5,00
<b>PORTO "SANDEMAN"</b>	€ 5,00

## DIGESTIF AND LIQUEURS

€ 5,00

**LIMONCELLO DI SORRENTO | FRANGELICO | AMARO SIBILLA | AMARO DEL CAPO | JÄGERMEISTER**

## GRAPPA

€ 7,00

**BERTA MONPRÀ BARRIQUE | NONINO BIANCA | POLI MORBIDA**

## SPIRITS

<b>JAMESON</b> - Irish whiskey	€ 7,00
<b>JIM BEAM</b> - Bourbon whiskey	€ 6,00
<b>KNOB CREEK</b> - Bourbon whiskey Nikka Blended - Japanese whisky	€ 10,00
<b>LAGAVULIN</b> - Scotch whisky Rum Diplomatico Reserva – Venezuela	€ 12,00
<b>RUM APPLETON VX</b> - Jamaica	€ 8,00
<b>COGNAC HENNESSY</b> VSOP	€ 10,00