

# MENU DEI DOLCI

## BABA'

Traditional pastry from Napoli. Soaked in Rum essence syrup. Custard and fresh fruit  
10.5

## CANNOLI

Homemade cannoli shells, Ricotta, dark chocolate, pistachio, candied orange zest  
10.5

## CREME BRULÉE CHEESECAKE

Traditional cheesecake, creme brulee, whipped cream  
9.5

## AFFOGATO

Two scoops of BOBBOI's Charcoal Vanilla, Espresso, "Lingue di Gatto"  
8.5

## BISCOTTI & ZABAGLIONE

Freshly made Eggnog, hot dark chocolate, whipped cream and home-baked Amaretti, Croccante and Lingue di Gatto  
10.5

## COPPA GELATO

from BOBBOI NATURAL GELATO!  
A partner with whom we share values and passion!  
Dark chocolate sorbet, Charcoal Vanilla, Mediterraneo, whipped cream, roasted peanuts, fresh strawberries and "lingue di gatto"  
9.95

## TIRAMISÙ

Homemade ladyfingers, espresso, "Crema al mascarpone", powdered cocoa  
10.5

## VEGAN

## TIRAMISÙ

Homemade vegan ladyfingers, espresso, vegan "crema al mascarpone", powdered cocoa  
11.5

## COPPA GELATO

from BOBBOI NATURAL GELATO!  
Dark chocolate sorbet, Strawberry sorbet, vegan cream, roasted peanuts, fresh strawberries  
9.95

Every dessert in this menu is hand-made in house! Love, passion and experience are our main ingredients to serve you always the best quality and taste! Fatto con amore!



## CAFFÈ

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coffee	3
espresso s/d	2/3
capuccino	3.5
latte	3.5
americano	3.5
mocha	4

## TEA

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green	3.5
black	3.5
camomille	3.5

## DESSERT WINES

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Ask your server for our Dessert wine selection

FATTO  
CON  
AMORE