

MENU DEI DOLCI

APPLE CRUMBLE PANNACOTTA

Vanilla Pannacotta,
apple-caramel compote, cinna-
mon apples, crumble
9

PBJ TART

Crunchy Tart, peanut butter
cream, homemade berry jam,
fresh berries and toasted
peanuts
9.50

CREME BRULÉE CHEESECAKE

Traditional cheesecake, creme
brulee, whipped cream
9

TIRAMISÙ

Homemade ladyfingers, espre-
so, "Crema al mascarpone",
powdered cocoa
9.95

MILLEFOGLIE

Puff pastry, rosemary &
white chocolate cream,
wild berries sauce and
fresh berries
9.95

COPPA GELATO

Ibarra, vanilla bourbon and
raspberry sorbet with whipped
cream, "lingue di gatto"
wafers, fresh strawberries
and peanuts
8.95

PROFITEROLES

Crunchy tart, homemade bigné
filled with salted caramel
Chantilly cream, melted dark
chocolate, whipped cream,
cocoa crumble
9.95

VEGAN

TIRAMISÙ

Homemade vegan ladyfingers,
espresso, vegan "crema al
mascarpone", powdered cocoa
10.5

COPPA GELATO

Raspberry and Gingerpear
sorbet, vegan cream, fresh
strawberries
8.95

Every dessert in this menu is homemade in house!

Love, passion and experience are our main ingredients to serve you always with the best quality and taste! Fatto con amore!

CAFFÈ

coffee

espresso s/d

cappuccino

latte

americano

mocha

TEA

green

black

camomille

FATTO
CON
AMORE