



DOLCI

Cheesecake alle Fragole A biscuit base with a layer of lemon flavoured ricotta, topped with red currants and wild strawberries	4.95
Zabaglione A light dessert of whipped sugar and eggs flavoured with Marsala, traditionally whisked by hand in a copper bowl	5.50
Panna Cotta con Lamponi Freschi Traditional Italian dessert made with cream and fresh raspberries, flavoured with vanilla & topped with raspberry sauce	4.95
Crème Brulee A rich egg custard hidden beneath a brittle topping of caramelised sugar	5.25
Torta Cioccolato e Pere Shortcrust pastry topped with chocolate cream and half pears, sprinkled with chocolate shavings	4.95
Classic Tiramisu Savoiardi biscuits lightly soaked in a coffee punch, with mascarpone cheese and amaretto liqueur	5.50
Profiteroles con Cioccolato Soft choux pastries filled with crème patissiere, topped with with chocolate sauce	4.95
Dolcelatte con Pera e Biscotti Dolcelatte cheese with pear and biscuits	5.95
Selezione di Gelati e Sorbetti Vanilla, Cherry and Pistachio with pieces Lemon, Mandarin and Fruits of the Forest	4.75