

DESSERT

DOLCI 11

TIRAMISÚ

Espresso Merengue, Coco Snow, Marsalla Foam

TORTINO

Molten Chocolate Cake, Honey Gelato, Whiskey Gelée

AFFOGATO

Vanilla Bean Gelato, Espresso, Cotton Candy, Pignoli Cookies

OLIVE OIL CAKE

Fresh Blood Orange, Pomegranate Sorbetto

PEAR & FIG COBBLER

Pumpkin & Marzipan Gelato

TORTA DI VERONA

White Chocolate Cake, Mascarpone Cream, Blueberry Compote
Crème Fraiche Gelato

MELE E RISSO

Caramelized Apple, Dulce De Leche Gelato, Arborio Rice Pudding

LA SFERA

Pomegranate Mousse, Pumpkin Confit, Spiced Yogurt Powder

DESSERT WINE & DIGESTIF

LIMONCELLO

Housemade

8

BRACHETTO D'ACQUI

Braida. Piedmont. 2009.

9

MOSCADELLO DI MONTALCINO

Florus. Tuscany. 2009.

10

MOSCATO D'ASTI

G.D. Vajra. Piedmont. 2011.

11

PASSITO

Donnafugata. Ben Ryé. Sicily. 2010.

18

PORT

Churchill's. 2003.

25

TAWNY PORT

Graham's 20 Year.

20

TAWNY PORT

Sandeman. 40 Year.

40

SAUTERNES

Chateau D'yquem. 1999.

85

VIN SANTO

Antinori. Tuscany. 2005.

15

GELATI 9

DARK CHOCOLATE, ORANGE & TOFFEE CHIP

DULCE DE LECHE / PUMPKIN & MARZIPAN

VANILLA BEAN / HONEY COMB / STRAWBERRY & BASIL

CHOCOLATE / HAZELNUT

SORBETTI 9

RASPBERRY / COCONUT / LEMON

POMEGRANATE / MULLED WINE

VEGAN 12

VANILLA BEAN / CHOCOLATE BROWNIE

SALTED CARAMEL / OATMEAL & RAISIN

SEASONAL FLAVOR

GRAPPA

TIGNANELLO. 20 / PINOT NOIR. Inga. 18

DARMAGI. Gaja. 40 / LAGHREIN. Varda. 25

Federico Fernandez

PASTRY CHEF

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#CULINAMENU

