

DOLCI MEDITERRANEI

GELATO & SEMIFEDDO

BOMBA | 12

Classic vanilla & chocolate gelato separated by cherry & sliced almonds, covered in cinnamon & finished with chocolate coating

BOMBA ESOTICA | 12

Mango passion fruit & raspberry sorbetto, drizzled in white chocolate

SPUMONI BOMBA | 12

Strawberry, pistachio & chocolate gelato, drizzled in white chocolate

SEMIFREDDO TORRONCINO | 12

Nougat semifreddo topped with caramelized hazelnuts

TIRAMISU

TIRAMISU BIG LADYFINGERS | 12

Layers of espresso-drenched ladyfingers separated by mascarpone cream & dusted with cocoa powder

TIRAMISU TOASTED ALMOND | 12

Layers of ladyfingers and mascarpone cream, topped with almonds & amaretto cookie crumbs

GOCCIA TIRAMISU | 12

A tender coffee sponge based scented with citrus & cardamom, topped with milk chocolate & coffee creams, finished with masacarpone

CANNOLI

CANNOLI ALLA SICILIANA | 12

Sicilian cannoli, chocolate dipped, ricotta cheese & chocolate chips, maraschino cherries, powdered sugar

BAKLAWA

BAKLAWA PISTACHIO | 12

Crispy layers of buttery phyllo and heaps of fragrant pistachios. Served with vanilla gelato

BAKLAWA FINGERS | 12

Roasted crushed cashews center rolled in layers of flaky dough. Served with amarena cherry gelato

CREMA CATALANA

CRÈME BRÛLÉE | 12

Rich custard base topped with a texturally contrasting layer of hardened caramelized sugar

CRÈME BRÛLÉE & BERRIES | 12

A layer of raspberry sauce topped with creamy custard & decorated with mixed berries coated in caramel

CHEESECAKE BRÛLÉE | 12

Cookie base topped with ricotta & mascarpone cream, dollops of caramel, topped with caramelized sugar

COPPA GELATO

COPPA PISTACHIO | 12

Chocolate & pistachio custard gelato swirled, topped with praline pistachios

COPPA STRACCIATELLA | 12

Chocolate chip gelato swirled & chocolate syrup, topped with cocoa powder & hazelnuts

COPPA STRAWBERRIES AND CARAMEL | 12

Fior di latte gelato swirled with caramel, almond crunch & wild strawberries, topped with silvered almonds

COPPA RASPBERRIES & CREAM | 12

Layers of raspberries sponge cake, topped with mascarpone & crushed pistachios

TORTA

BLANCA | 12

Hazelnut crunch & chocolate sponge cake filled with vanilla cream, chocolate chips, white chocolate miroir and sprinkles

TORTA NOCCIOLA | 12

Alternating layers of hazelnut & chocolate cream, topped with praline hazelnuts

TORTA DELLA NONNA | 12

"Grandmother" cake, pastry cream on a base of shortcrust pastry, covered with pine nuts, almonds & powdered sugar

CROSTATA DI PERE | 12

Almond cream topped with pear halves on a shortcrust pastry base

MOUSSE AL CIOCCOLATO | 12

A chocolate sponge base topped with a dark chocolate mousse & dusted with cocoa powder

CARAMEL APPLE & WALNUT | 12

Three layers of apple cake studded with walnuts, filled & iced with caramel cream, decorated with apple cake crumbs & gooey caramel

RICOTTA E PISTACHIO | 12

Pistachio & ricotta creams separated by sponge cake, decorated with pistachios & dusted with powdered sugar

TORTA di FORMAGGIO

RUBINO | 12

A buttery cookie base, topped with mousse, fresh cream, raspberry & strawberry sauce, finished with white chocolate glaze

CHEESECAKE ALLE FRAGOLE | 12

A ny style sponge base cheesecake topped with wild strawberries and strawberry sauce

