DOLCI
8.5

SANT AMBROEUS
chocolate mousse cake with a chocolate custard center

GIANDUIA
hazelnut sponge, hazelnut wafer, hazelnut cream, gianduia mousse and milk chocolate glaze

CROSTATA DI MELE
apple tart with shortbread crust

TORTA DI FRUTTA
sablé dough crust filled with vanilla bean custard, topped with seasonal fruits

TIRAMISÙ*
espresso soaked sponge cake with mascarpone cream, zabaglione, chocolate shavings

LEMON MANGO TART
lemon and mango cream with shortbread crust

PRINCIPESSA
lemon sponge layered between vanilla pastry creme and whipped cream, topped with almond marzipan

KAHLUA CAKE
Kahlua, coffee and chocolate layered cake with subtle notes of almond and apricot

PLUM TART
almond cream and plum confit, almond based crust

MILLEFOGLIE
a traditional layered puff pastry with vanilla Chantilly cream

NOCCIOLA
hazelnut sponge, hazelnut buttercream, salted caramelized almonds

SEASONAL ITALIAN CHEESECAKE

GELATI E SORBETTI
1 scoop for 4.5 • 2 scoops for 5.5

VANILLA
CHOCOLATE
HAZELNUT
PISTACHIO

CHOCOLATE CHIP
MINT CHIP
COFFEE
LEMON

RASPBERRY
STRAWBERRY
LEGGEREZZE
Lighter choices

YOGURT PARFAIT
low fat yogurt, mixed berries and granola

OATMEAL
organic oats, apples, raisins and whole wheat

PASTICCERIA

I CORNETTI
choice of: Plain · Apricot Jam · Cream · Sugar · Almond · Chocolate · Whole Wheat · Pretzel

VENEZIANA
mini panettone with almond and sugar candy

GIRELLA
brioche dough with the choice of: currants or cinnamon

SEASONAL POUND CAKE

SCONE

FLOURLESS CHOCOLATE COOKIE

SEASONAL MUFFIN

OATMEAL COOKIE

COCONUT PECAN COOKIE