

Desserts

All desserts are fresh and entirely made here by our chefs

TIRAMISU . . . 16\$

Probably the most famous Italian dessert. It's made with ladyfingers dipped in coffee, Marsala, mascarpone and fresh zabaione whipped cream

PASTIERA NAPOLETANA . . . 17\$

The modern Pastiera was invented in a Neapolitan convent. An unknown nun wanted that cake, symbol of the Resurrection, to have the perfume of the flowers of the orange trees which grew in the convent's gardens. She mixed a handful of wheat to the white ricotta cheese, then she added some eggs, symbol of the new life, some water which had the fragrance of the flowers of the spring time, candied citron and aromatic Asian spices

PAVLOVA MY WAY . . . 16\$

Australian famous meringue-based dessert, with fruits and white chocolate

NEAPOLITAN CHEESECAKE (MIGLIACCIO) . . . 16\$

The Italian word migliaccio means "pudding" in English as it is creamy and moist on the inside, but this is actually a cake with a texture halfway between an American cheesecake and a thick pudding. With buffalo ricotta cheese, mascarpone cheese, lemon, mixed berries sauce

Replace berries sauce with Nutella +\$2

AFFOGATO . . . 12\$

A scoop of vanilla gelato with a shot of hot espresso to pour over the top.
Add Amaretto or Frangelico on the side (+5\$)

SORBETTO (Vegan) . . . 12\$

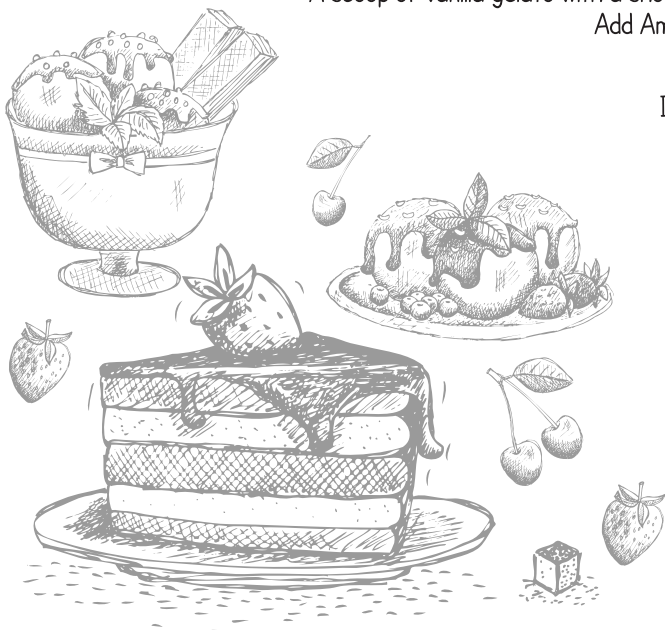
Italian sorbet, lemon or mango flavours

Scugnizzi Nutella . . . 19\$

Deep-fried pizza dough fingers
with sugar and nutella on top!

ITALIAN GELATO . . . 12\$

Gelato with a bit of cream on top.
Please ask for available flavours



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Coffee

ESPRESSO	4\$
MACCHIATO	4\$
PICCOLO	4\$
CAPPUCCINO	5\$
FLAT WHITE	5\$
CAFFELLATTE (Latte)	5\$
AMERICANO (Long Black)	5\$
BELGIAN HOT CHOCOLATE	6\$
MOCHA	6\$
TEA	6\$
English breakfast Green Peppermint	

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