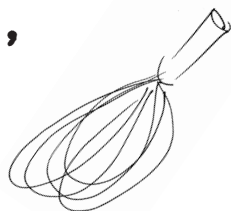




Palma

All of our desserts are all made in house using traditional methods. We only use organic eggs & we only use butter, olive oil or avocado oil.



DOLCI

Crostata di Mele 16
caramelized pâte brisée, roasted tart apple & vanilla mascarpone cream

Mousse alle Nocciole 18
milk chocolate hazelnut mousse with mocha ganache, chocolate crumble, candied hazelnuts & hazelnut gelato

Torta di Ricotta gluten free 16
southern italian style buffalo ricotta cheese cake

Torta Caprese gluten free 16
chocolate & sicilian almond cake, with chocolate crémeux, candied almonds & Maldon salt

Tiramisù 16
layers of mascarpone, ladyfingers, espresso & silver rum

GELATI & SORBETTI

fatti in casa

Affogato 14
fior di latte gelato “drowned” in espresso

Gelato e Sorbetto 12
gelato: fior di latte, caramelized honey or hazelnut
sorbetto: seasonal flavors (please ask your server)