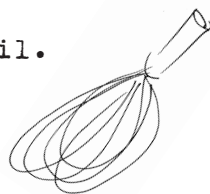




Palma

Our homemade desserts are all made using traditional methods. We only use organic eggs & we only use butter, olive oil or avocado oil.



DOLCI

Panettone 16
classic Italian holiday dessert filled with
candied fruit & nuts served with crème anglaise

Bignè alla Crema Pasticceria..... 16
choux pastry topped with craquelin, filled
with homemade pastry cream

Crostata di Stagione..... 16
pasta frolla crostata made with seasonal fruit

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

Torta Caprese gluten free..... 16
chocolate & Sicilian almond cake, with chocolate
crèmeux, candied almonds & Maldon salt

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

GELATI & SORBETTI

from Il Laboratorio del Gelato

Affogato..... 14
fior di latte gelato “drowned” in espresso

Gelato e Sorbetto..... 12
gelato: fior di latte, pistachio or olive oil
sorbetto: lemon-basil or cassis