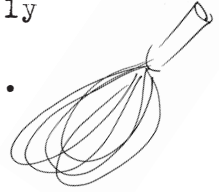




Palma

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



DOLCI

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