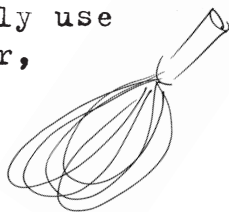




Palma

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

Delizia al Limone 18
neapolitan classic, lemon sponge cake filled & covered with lemon curd & lemon pastry cream, finished with italian meringue & honeyed lemon peel

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

Crostata di Stagione 16
pasta frolla crostata made with farmer's market 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

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)