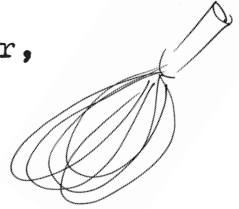




Palma

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



DOLCI

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 <small>gluten free</small>	16
southern italian style buffalo ricotta cheese cake	
Torta Caprese <small>gluten free</small>	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	