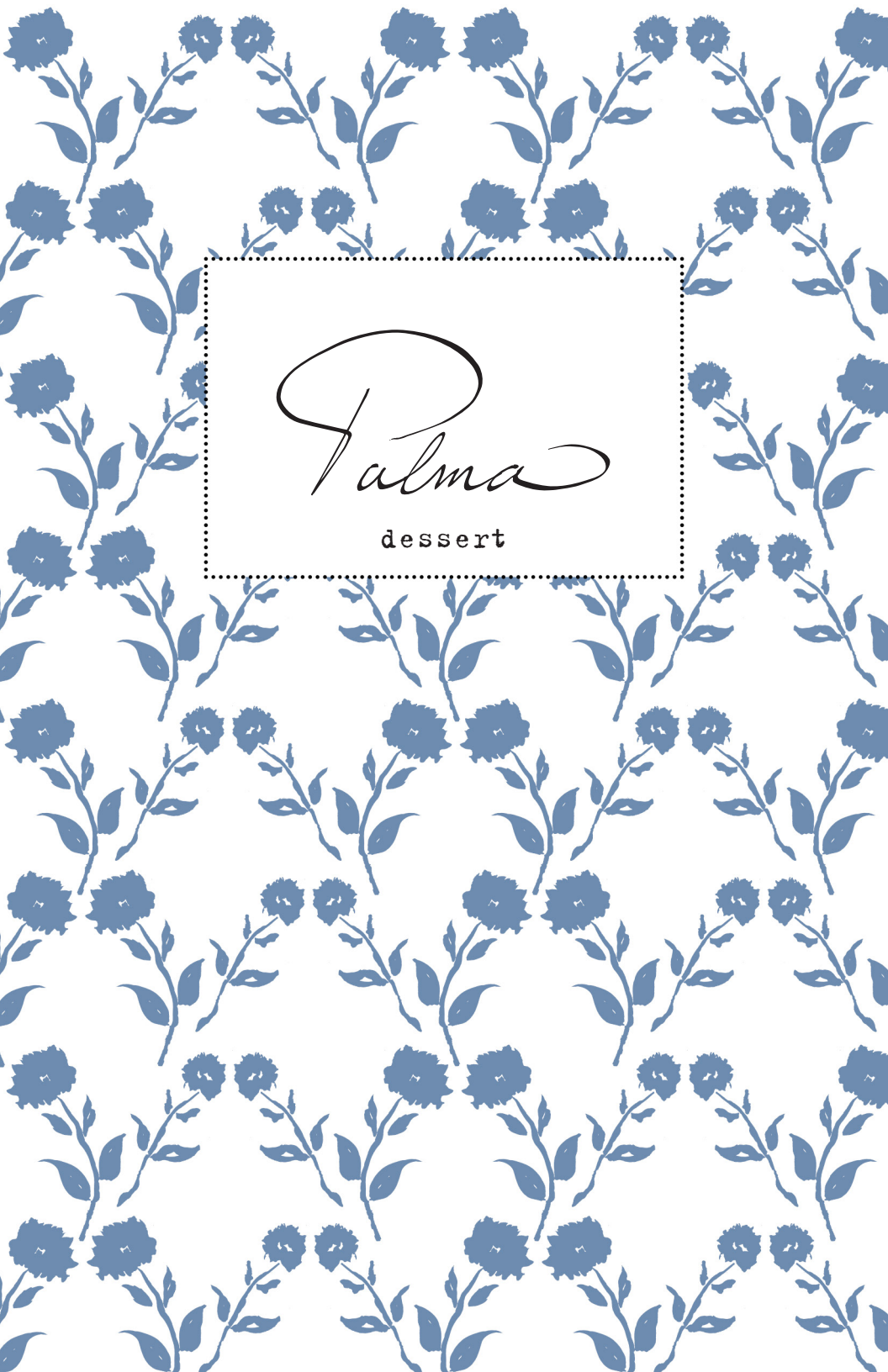
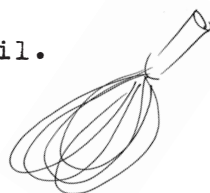


The background of the entire image is a repeating pattern of blue flowers and leaves on a white background. The flowers are stylized with multiple petals, and the leaves are simple, elongated shapes. The pattern is dense and covers the entire area.

Palma

dessert

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



DOLCI

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

Monte Bianco gluten free..... 16
classic French & Italian dessert of sweet
chestnut cream & meringue

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