



DESSERT

*The best way to say “goodbye” :
thanks to the ability and fantasy
of our chef you can enjoy the pastries
and creamy cakes and even forget
the bitter moments
of your days for a while.
This is the last dance and
the time of your life!*

“LA PASTIERA”

Typical Neapolitan Easter cake served in the glass with Crumble Orange and Cinnamon zest, Ricotta Cheese and Cooked Wheat Cold Mousse with aroma Orange flowers

----- €

“LA PANNA COTTA ALLA CAMOMILLA”

*Cooked Creamy Milk infused with Chamomile flowers, Caramel sauce and Lemon zest
(Glutenfree)**

----- €

ESPERIDI PLEASURE

Almond flour Cake, Sorrento Lemon cream and white Chocolate Chantilly

----- €

CHOCOLATE GARDEN

Cocoa Bean Crumble and Pink Salt, 70% dark Chocolate Mousse and Strawberry sorbet

----- €

SPRING BREAK

*Meringue Clouds on Red Fruits Sauce, Vanilla ice cream, Chantilly and fresh Berries
(Glutenfree)**

----- €

“VUOI UN CAFFÈ?”

70% dark Chocolate mousse, Cocoa crumble and toasted Hazelnuts, Coffee and Chantilly mousse

----- €