

DESSERT MENU

SPRING

CAFFÈ

Espresso Napoletano 2.20

Caffè Americano 2.20

Doppio Espresso 2.40

Cappuccino 2.70

Caffè e Latte 2.70

Tea 2.00

CAFFÈ SPECIALI

Caffè Alla Nutella 3.20

Special Neapolitan Espresso with Nutella and whipped cream

Affogato Al Caffè 3.70

Special Neapolitan Espresso with your choice of ice cream and whipped cream

I LIQUORI 50ML

I LIQUORINI 4.90

Limoncello, Liquirizia

LE CREME 4.90

Melone, Cioccolato

LE GRAPPE

E GLI AMARI 4.90

Grappa Aglianico "Aromatica",

Grappa Fiano In Barrique "Fine"

Sambuca

Amaretto

Amaro Montenegro

Fernet Branca

DOLCI, GELATO E FRUTTA

GELATINO 4.25

Three scoops of ice cream from our selection

CAPRESE 5.00

Classic cake from Capri island with dark chocolate and almonds served with vanilla ice cream

PANNACOTTA 5.00

Pannacotta served with wild berries

LIMONELLO 5.00

Classic Amalfi coast cake made with buffalo ricotta, Savoiard biscuits and limoncello. Served with lemon marmalade

TIRAMISÙ 5.00

Our home made coffee flavoured tiramisù topped with warm Nutella

FRAGOLOTTA 5.00

Cup of fresh strawberries with ice cream and delicious condensed buffalo milk topping

TORTINO AL CIOCCOLATO 6.00

Hot chocolate souffle with a creamy dark chocolate heart and vanilla ice cream

All prices include VAT. We cannot guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any food allergies

