

# I Dolci (Dessert)

Torta della Nonna... 8

*(lemon crust, pastry cream, and pine nuts)*

Tortino di Cioccolato... 8

*(moist chocolate cake with a heart of creamy, warm chocolate; topped with fresh berries)*

Il Souffle' di Cioccolato... 9

*(warm & soft center chocolate ganache with fresh berries)*

Crème Brulee... 7

*(lemon flavored creamy custard topped with caramelized sugar)*

Spuma di More... 7

*(black currant mousse cake with lady fingers)*

Budino al Caramello... 7

*(home-made classic crème caramel; creamy custard with a savory layer of caramel)*

La Torta di Cioccolato e Nocciola... 9

*(chocolate hazelnut cake with dark and rich chocolate mousse)*

Tiramisu' "La Tomate" ... 8

*(ladyfinger soaked in espresso, creamy mascarpone, and cocoa)*

Frutta di Bosco al Zabaione... 8

*(zabaione infused with Marsala wine & lavishly garnished with a fresh assortment of berries)*

Fantasia di Sorbetti... 7

*(three sorbet varieties selected by the chef)*

Gelato al Pistacchio Siciliano... 7

*(Sicilian pistachio gelato; Soft in texture, intense in taste & color)*

Tartufo al Cioccolato... 8

*(zabaione cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder)*

I Cantuccini di Siena... 4

*(crisp almond cookies)*