

Sicilian Pastries

Pistacchiomisu 12,50 1-2-4-6-14

Tiramisu with pistachio

Cassata Siciliana 10,50 1-2-4-6-14

with fresh sheep ricotta, almond paste, sponge cake and candied fruit

Panna cotta 10,50 4-14

with chocolate or raspberries coulis

Ricottamisu 10,50 1-2-4-14

Tiramisu with sweet sheep ricotta

Baked Cassata 10,50 1-2-4-14

with sheep ricotta, chocolate drops, cinnamon and powdered sugar

Babà al Rum Sal De Riso 10,50 1-2-4-14

A yeasted sponge cake soaked in a tantalizing Rum-infused syrup with a glossy apricot glaze and a hint of citrus zest

Pastiera 10,50 1-2-4

Shortcrust pastry stuffed with sweet ricotta, candied fruits, eggs, wheat and orange blossom

Torta al Cioccolato e Lampone 10,50 1-2-4-14

(Chocolate and Raspberry Tart)

Cannolo Siciliano 9,00 1-2-4-6-14

Formaggio e Marmellata di Fichi 16,00 2-4-11

(Cheese and Fig Jam)

Gelato Affogato al Caffè 10,50 1-4-14

Sgroppino 10,50 1-4-14

Lemon Sorbet, Vodka, Prosecco

Granite

Granite Siciliane 10,50

Granite flavours:

Almond 1-6-7-10

Lemon 1-6-14

Sorbetto alla Pesca 10,50

(Peach Sorbet) 14

Gelati

Craft ice creams made by Vicio 10,50

Cream flavours: 1-2-4-6-7-14

Sicilian Pistachio

Hazelnut

Coffee

Fiordilatte

Liquorice

Dark Chocolate and Raspberries

Stracciatella with modican Chocolate

Torrone Siciliano (candied pumpkin,

modican chocolate drops, almond cubbaita)

Zuppa Inglese (english cream with chocolate drops and pieces of candied pumpkin)

Fruit flavours: 1-6-7-11-14

Lemon

Strawberry

Cantaloupe

Pomegranate

Carob

Watermelon with Cinnamon, Jasmine and Chocolate drops