

DESSERTS

1.	CANNOLI	Crispy Sicilian pastry shell filled with creamy ricotta.	5
1A	PISTACHIO	Crushed pistachios.	
1B	CHOCOLATE	Dark chocolate chips.	
1C	ORANGE	Candied orange peel.	
2.	TIRAMISÙ	Classic Italian dessert made with mascarpone and espresso-soaked savoiardi.	6
2A	CLASSIC	Cocoa powder.	
2B	PISTACHIO	Pistachio cream and crushed pistachios.	
2C	CHOCOLATE	Chocolate shavings.	
3.	PANNA COTTA	Silky Italian cream panna cotta.	5
3A	VANILLA	With vanilla bean.	
3B	BERRY	With mixed berry compote.	
3C	CHOCOLATE	With chocolate sauce.	
4.	CROSTATA	Buttery Italian tart with sweet filling.	5
4A	RASPBERRY	Raspberry jam.	
4B	LEMON	Lemon curd.	
4C	CHOCOLATE HAZELNUT	Chocolate hazelnut spread.	
5.	ZEPPOLE	Light, airy Italian fried dough pastries.	5
5A	VANILLA CUSTARD	Dusting of powdered sugar.	
5B	CHOCOLATE	Chocolate cream filling.	
6.	CORNETTI CON MARMELLATA	Buttery Italian pastry with fruit jam filling.	4
6A	APRICOT	Apricot jam.	
6B	RASPBERRY	Raspberry jam.	
6C	STRAWBERRY	Strawberry jam.	