



## Dolci

### LIMONE DI GIGI 18

*Frozen lemon (D)*

### EXOTIC PANNA COTTA 18

*Mango, passion fruit, ginger sauce (D)(G)(E)*

### STRACCIATELLA PROFITEROLE 20

*Stracciatella ice cream, chocolate sauce, vanilla chantilly (D)(G)(E)(N)*

### MARASCHINO CHERRY CHEESECAKE 18

*Almond crustada, cherry juice (D)(G)(E)(N)*

### AFFOGATO 16

*Vanilla ice cream (D)(E)*

### GELATO & SORBET 12/EACH

*(D)*

## Sharing

### GELATO PISTACCHIO 54

*Caramelised pistachio, olive oil (D)(N)*

### TIRAMISU 42

*Coffee, mascarpone cream (D)(G)(E)*

### BERRIES PAVLOVA 48

*Raspberry sorbet, red berry sauce, vanilla chantilly (D)(E)*

### FRUTTA FRESCA 42

*Seasonal fruits platter*

### FRUTTINI 46

*Seasonal frozen fruits*

### SGROPPINO ALLA GRANDE 95

*Limoncello, Italian liqueur, sorbet & bubbles (D)*

*S - Shellfish, D - Dairy, SF - Seafood, V - Vegetarian, G - Gluten, E - Egg, N - Nuts*

*All prices are in USD. Applicable taxes and a 20% service charge will be added to all checks.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Please ensure guests are encouraged to notify their server of any food allergies. There is a risk associated with consuming raw oysters. Individuals may be at greater risk of serious illness and are encouraged to consume oysters fully cooked. If guests are unsure of their personal risk, they should consult a physician.*