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# DOLCI FATTI IN CASA

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## Tiramisu 60

### Mamma Rosa Pastiera Napoletana 70

Chef's mamma Rosa Orange and Ricotta tart with Vanilla cream

### Profitterol Nocciola, Nocciola, Nocciola 85

Profitterol (cream puffs) stuffed with Hazelnut Cream, topped with Hazelnuts sauce and Caramelized Hazelnuts

### Nutella Cheesecake 75

Served with Banana Sorbet & Caramelized Banana

### Bomboloni alla Nutella 60

Italian style Doughnuts stuffed with Nutella

### Semifreddo al Pistacchio 85

Served with Raspberry & White Chocolate

### Gelato del Giorno

Freshly whipped Gelato

### Crème Brûlée 75

Vanilla Bean Custard with caramelized Sugar

### Selezione di Sorbetti 15

Per scoop

from Sicilia

### Limone Limone Limone

Lemon Curd filled profiteroles (cream puffs) with Lemon pastry cream and Caramelized Pistachios From Bronte

85

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# CHEESE

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### Selezione di Formaggi Italiani 85

Selection of Italian Cheese, Grapes & Honey

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# COFFEE & TEA SELECTION

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Espresso	22	Cappuccino	29
Double Espresso	29	Latte	29
Americano	29	Macchiato	24

### Tea 19

Green, Jasmin, English Breakfast, Earl Gray, Peppermint, Camomile

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# ALCOHOLIC SIGNATURE DIGESTIVE

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### Scalini's Limoncino 40

Homemade Limoncino made with Organic Amalfi's Lemons

### Napule' 40

Homemade Coffee Liqueur infused with Vietnamese Coffee Beans (80% Arabica/20% Robusta), aromatized with Madagascar Vanilla

### Conte 75

A rich digestif with an elixir of Valpo Speri, Homemade Coffee Liqueur, Campari, Tanqueray, Cynar and Taylor sport that has a distinct nutty flavor and is reminiscent of Port Wine.

### Sgroppino 80

Classic Italian cocktail with Homemade Lemon Sorbet, homemade Limoncello, Stolichnaya Vodka, Ruggeri Prosecco whipped together in front of your eyes