



12

BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a crunchy chocolate coating.

TIRAMISÙ BIG LADYFINGER

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

FRUTTI DI BOSCO (MIXED BERRY CAKE)

Shortcrust pastry base filled with pastry cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants, and strawberries.

CARAMEL APPLE WALNUT CAKE

Layers of apple cake studded with walnuts, filled and iced with caramel cream, decorated with apple cake crumbs and gooey caramel.

CHOCOLATE CAKE

Traditional rich, moist devil's food style chocolate cake with dark chocolate frosting and decorated with dark chocolate flakes.

TRADITIONAL NEWYORK CHEESECAKE

A creamy, rich New York cheesecake sits on a graham cracker base.

CHOCOLATE CARAMEL CRUNCH

A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts, drizzled with chocolate.

CHOCOLATE SOUFFLÉ

Moist chocolate cake with a heart of creamy rich chocolate.

GELATO

Chocolate / French Vanilla
(Gelatos are Gluten Free)

SORBETTO

Lemon / Coconut / Raspberry
(Sorbetto's are Gluten Free and Vegan)

Coffee/Tea	5
Espresso	5
Cappuccino	7