

..... I DOLCI DI VALENTINO

SPECIALTIES FROM OUR PASTRY CHEF CUPIDO...

CIALDA DI CIOCCOLATO CON MOUSSE DI MANGO E FRUTTO DELLA PASSIONE

Chocolate tart filled with mango and passion fruit mousse, and served with almond Florentine and raspberry sauce... 12

CREMA BRUCIATA AL PISTACCHIO

Pistachio crème brûlée served with Chantilly cream and fresh berries... 11

TIRAMISÙ CROCCANTE AL CIOCCOLATO

Traditional espresso tiramisù with mascarpone cream and topped with a crispy layer of dark chocolate... 11

CROSTATINA MERINGATA AL LIMONE

Meyer lemon key lime tart topped with Italian torched Meringue, and chocolate dipped strawberry... 11

BABÀ AL RUM CON CREMA ALLA VANIGLIA

A rich sponge cake soaked in spicy Jamaica rum filled with vanilla Chantilly cream, served with strawberry dipped in chocolate... 12

GIULIETTA E ROMEO ORE PICCOLE

Combination of an assortment of Amalfi macaroons, chocolate truffles and fresh strawberries dipped in chocolate... 14

MOUSSE AL CIOCCOLATO TIEPIDA CON GELLATO AL MASCARPONE E FRUTTA DI BOSCO

Warm dark chocolate mousse served with mascarpone gelato and mixed berries... 12

..... DOLCI TO-GO

HOMEMADE BAKERY SPECIALTIES TO-GO...

CUORE DI CIOCCOLATO

Heart-shaped chocolate mousse cake covered with chocolate ganache and topped with strawberry dipped in dark chocolate
(Serves 2 people)... 32

GIULIETTA E ROMEO ORE PICCOLE

Combination of an assortment of Amalfi macarons, chocolate truffles and fresh strawberries dipped in chocolate... 14

FRAGOLE AL CIOCCOLATO

½ dozen long stem strawberries covered with dark chocolate... 12

TESTE DI MORO

Homemade Amaretti covered with dark chocolate ganache... 7

BACI AL CIOCCOLATO

Homemade soft chocolate almond kisses... 10

CANTUCCI ALLE MANDORLE

Homemade traditional almond biscotti... 6

MACARONS

Homemade assorted macarons... 10