

## ..... 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