DESSERT SELECTION

Sicilian cannolo 14

Lemon semifreddo,
crispy almond and saffron honey (V) 14

Tiramisù (V) 16

Chocolate soufflé
with coffee ice cream 14

Raspberry and peppers (V) 14

Seasonal fresh fruit platter (GF, VG) 14

Artisanal ice cream and sorbets (GF) 12

(V) vegetarian (VG) vegan (GF) gluten free

INFORMATION ON FOOD ALLERGIES
Certain dishes and beverage may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts , (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupins, (14) Molluscs.
Please consult the appropriate documentation that will be provided by the staff upon request.
We cannot guarantee the total absence of allergens in all our dishes and beverages.

SELECTION OF SICILIAN DESSERT WINES

	By the Glass		*Bottle*
Passito di Pantelleria Ben Rye 2021 Donnafugata *Zibibbo*	16	75cl	95
Passito gocce d'autunno Cantine Marilina *Nero d'Avola*	14	37,5cl	65
Malvasia delle Lipari 2020 Tenuta di Castellaro *Malvasia delle Lipari, Corinto*	15	37,5cl	50
Moscato di Noto Dolcenoto Felice Modica *Moscato di Noto*	12	50cl	55
Marsala Superiore Vigna la Miccia M. De Bartoli *Grillo*	15	50cl	70
Perpetuo Vecchio Samperi M. De Bartoli *Grillo*	20	75cl	165