

DESSERTS *by Dorilù*



CHOCOLATE FLAN — €5

A soft cocoa cake with a warm, melting dark-chocolate heart.

1, 6, 7



MANGO & CHOCOLATE — €5

A soft cocoa base supporting a creamy, exotic mango heart, finished with crisp dark-chocolate shavings.

1, 3, 6, 7



CAPRESE — GABRIELE'S WAY — €5

A soft almond batter blended with the richness of dark chocolate, delicately dusted with icing sugar.

3, 7, 8



TIRAMISÙ — €5

Soft ladyfingers soaked in coffee, wrapped in a smooth, light mascarpone cream and dusted with bitter cocoa. A timeless classic with the unmistakable aroma of coffee.

1, 6, 7



RUM BABÀ — €5

Soft and spongy, soaked in fragrant rum that gives it an intense, enveloping flavour. A rich, bold dessert with an unmistakably Neapolitan character.

1, 6, 7



SEASONAL FRUIT PLATTER — €5

A carefully curated selection of the finest seasonal fruits, expertly cut and presented in a celebration of fragrance and colour. Fresh, refreshing and perfect for those who want to end the meal on a light note.

ALLERGENS

- | | |
|--------------------------------|----------------|
| 1. Gluten | 2. Celery |
| 3. Nuts | 4. Fish |
| 5. Sulphur dioxide & sulphites | 6. Eggs |
| 7. Milk | 8. Crustaceans |
| 9. Sesame seeds | 10. Molluscs |
| 11. Soy | 12. Mustard |
| 13. Peanuts | 14. Lupin |