

## DESSERT

Sicilian cannolo 14

Milk and almonds (V) 14

Tiramisù (V) 16

Chocolate soufflé with  
coffee ice cream (VG) 16

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.

## SICILIAN DESSERT WINES

	By the Glass		Bottle
Passito di Pantelleria Ben Rye 2021 Donnafugata <i>Zibibbo</i>	16	75cl	95
Passito gocce d'autunno Cantine Marilina <i>Nero d'Avola</i>	15	37,5cl	65
Malvasia delle Lipari 2020 Tenuta di Castellaro <i>Malvasia delle Lipari, Corinto</i>	15	37,5cl	50
Passo nero 2021 Arianna Occhipinti <i>Nero d'Avola</i>	16	50cl	70
Marsala Superiore Vigna la Miccia M. De Bartoli <i>Grillo</i>	15	50cl	70
Perpetuo Vecchio Samperi M. De Bartoli <i>Grillo</i>	20	75cl	165
Era Passito Baglio di Pianetto <i>Moscato</i>	15	75cl	70