

DESSERT

we leave you with a "good" mouth

WINE AND PEACHES - OUR FIRST SWEET PIZZA (1, 3, 7, 12)

Butter focaccia filled with custard,
peaches marinated in wine and brown
sugar, red wine gel, mint -7-



DECONSTRUCTED CHEESECAKE (1,6,7,8)

Choose your topping: Berries, Nocciolata,
Caramel and peanuts, Honey and walnuts -7-



PANNACOTTA (3,6,7,8)

Choose the topping: Berries, Nocciolata, Peaches and amaretti -7-



TIRAMISU IDEA (1,3,6,7,8)

Made to order. Ladyfingers, coffee,
mascarpone foam, cocoa, and coffee beans.

-7-



DESSERT

i nostri partners

AGRESTI - FORMIA -

DOLCEREDENTORE (1,3,7)

Puff pastry dome filled with chantilly cream, black cherry and a small rum baba, with white chocolate icing -6-

GOLOSONA (3,7,8)

Creamy 5-chocolate cake. Three-layer interior: white, milk, and dark. 90% chocolate glaze on a milk crunchy layer with chopped hazelnuts. -6-

GLUTEN FREE

PARTHENOPEAN (1,3,7)

Two soft layers of rum-soaked babà pastry, filled with chantilly cream and wild strawberries and covered with crunchy white chocolate -6-

SUGAR WORKSHOPS - CURTI (CE) -

MIA (1,3,6,7,8)

Mango mousse with a mango cube heart, covered with peanut glaze and decorated with a mango chocolate swirl -6-

ORDINARY (1,3,6,7,8)

Pistachio mousse with a kataifi pastry and pistachio heart, placed on a crunchy biscuit with an explosion of kataifi cream -6-

SOPHIASPECIAL (5,6,8,13)

Elegance and intensity in a single-serving, GLUTEN-FREE and LACTOSE-FREE dessert. Dark chocolate mousse with a hazelnut center on a gluten-free coconut dacquoise. A light coconut powder finishes the heart shape for a dessert that captivates at first sight. -6-

TIRAMIFREE (5,6,8,13)

A timeless classic in a gluten-free and lactose-free version. Gluten-free ladyfingers soaked in coffee, wrapped in a vegan mascarpone mousse. A touch of bitter cocoa enhances each layer.