

Dulcis in fundo

We want you to conclude this journey
among the culinary delights of our Chef Alen Mangione
with desserts designed and created for you.

No matter how much you have eaten
there will always be space for dessert.

Dessert does not go in the stomach.

Dessert goes straight to the heart.



Dessert

Basta un attimo per tornare “Carusu” (1,3,7,12) €14

Little cocoa tart, vanilla custard and apples

Il Giardino della Kolymbethra (1,3,7,8) €15

Almond, pistacho, Evo Oil, mulberry, citrus and carob

Cioccolampo (1,3,7,8) €13

Dark chocolate 70% and raspberry

Pistacchiotto (1,3,7,8) €14

Pistachio, ricotta and orange

Agrumi di Sicilia (1,3,7) €13

Lemon and mandarin

I Formaggi (1,7,8) alpz €6

A selection of Sicilian cheese, fruits and pan brioche



Paired with

Alessandro di Camporeale KAID VENDEMMIA TARDIVA €10

2021

Donna Fugata BEN RYÈ €12

2020

Firriato FAVINIA PASSULÈ €10

2016

Firriato L'ECRÙ €8

2020

Marco De Bartoli BUKKURAM PADRE DELLA VIGNA €10

2014

Marco De Bartoli BUKKURAM SOLE D'AGOSTO €12

2021

Marco De Bartoli VIGNA LA MICCIA €10

2017

Planeta PASSITO DI NOTO €10

2020



Digestives

Espresso €4

Bitter €6

Liquor €6

Distillates €12

