

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

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

Almond, pistachio, Evo oil, mulberry, citrus and carob

La Merenda del Contadino (1,3,7,8,12) € 14

"Ficu di Girgentana", fig and marsala wine reduction

Il Dolce Italiano per eccellenza (1,3,7) € 13

Mascarpone, coffee and Savoyard

Agrumi di Sicilia (1,3,7) € 13

Lemon and orange

Viaggio ai Tropici (1,3,7,8,12) € 14

62% dark chocolate, pineapple and gin

I Formaggi (1,7,8) alpz € 6

Selection of Sicilian cheeses, fruit and pan brioche



Paired with

Alessandro di Camporeale KAID VENDEMMIA TARDIVA s.a €15

Florio MARSALA VERGINE RISERVA s.a €15

Donna Fugata BEN RYÈ s.a €15

Firriato FAVINIA PASSULÈ s.a €12

Marco De Bartoli BUKKURAM PADRE DELLA VIGNA s.a €15

Marco De Bartoli BUKKURAM SOLE D'AGOSTO s.a €15

Marco De Bartoli VIGNA LA MICCIA s.a €15

Carole Boutique SANGUE D'ORO s.a €20

Basile SHAMIRA s.a €15

Croci EMOZIONE DI GHIACCIO s.a €15



Digestives

Espresso €3

Bitter €8

Liquor €8

Distillates €15

