

ai PALZI

Italian Restaurant by
Fabio Viviani

DESSERTS

LEMON OLIVE CAKE 10

*Olive oil Cake, Lemon Mousse
Whipped Ganache, Lemon Custard,
Almond Sable*

Allergens: Soy, Wheat, Tree nuts, Egg, Milk

CHOCOLATE PIEMONTE 12

*Soft Hazelnut Cake, Praline Crunch,
Semi-sweet chocolate Mousse*

Allergens: Soy, Wheat, Egg, Milk, Nut
"Hazelnut/Almond"

TABLE SIDE TIRAMISU 14

*Lady Finger Cake, Mascarpone
Cream, Chocolate Shaving*

Allergens: Soy, Wheat, Egg, Milk

TORTA DELLA NONNA 13

*Buttery Shortcrust, Light Lemon
Baked Filling, Served with Vanilla
Gelato & Anglaise Sauce*

Allergens: Wheat, Egg, Milk, Pine nut

TOFFEE STICKY 13

PUDDING

*Carmel-Soaked Toffee Date Cake,
Vanilla Bean Gelato, Brittle*

Allergens: Wheat, Eggs, Milk

AFTER DINNER COCKTAILS

TIRAMISU MARTINI 16

*Absolut Vanilla Vodka, Rumchata,
Tia Maria Coffee Liqueur, Dark
Crème de Cacao, Hennesey
Cognac, Espresso Powder*

ESPRESSO MARTINI 16

*Van Gogh Double Espresso
Vodka, Espresso, Tia Maria
Coffee Liqueur*

TOASTED ALMOND 14

Amaretto, Kahlúa, Half & Half

CHOICE OF DIGESTIF 12

*Amaretto, Grappa, Amaro
Montenegro, Limoncello,
Frangelico, Galliano,
Sambuca, Ports*

BUBBLES AND

SWEET WINES 9/glass

*Riunite, Lambrusco
Caposaldo Moscato
Ca' Bianca Brachetto D'acqui*

ESPRESSO

5

DOUBLE ESPRESSO

8

CAPPUCCINO

7