

















DOLCI | DESSERTS

  Finestra tiramisu  Prepared tableside before you, this classic Italian dessert is a moment of theatre and indulgence, creating a memorable finale to your meal.	880	  Artisanal homemade gelato of the day  Freshly made in-house and served for sharing, ideal for 3–4 guests and above. Please ask our service team about today's available flavors.	1,880
 Panna cotta, red fruits,  raspberry sorbet	500	 Salted caramel pudding, candied carrot, balsamic caramel	500
 Pineapple granite, rum frangipane, white chocolate	500	 Ricotta cassata, candied orange, caramel pistachio	500
  Affogato  A classic Italian dessert of creamy vanilla gelato “drowned” with a shot of hot espresso, creating a rich balance of bitter and sweet.	400		

PAIR WITH SWEET ELEGANCE

MOCKTAILS

Buona notte As night falls in Italy, Buona Notte closes the meal gently, camomile and fennel soothe, jasmine drifts softly, lemon lifts, silky egg smooths the sip, and Angostura whisperm goodnight. <i>Fennel, Jasmine cordial, lemon, egg, Angostura</i>	195
Menta Nera A bold dance of rich dark cacao and fresh mint—Italy's classic pairing, reimagined. <i>Amarena syrup, mint and lime syrup, cacao, soda water</i>	220

COCKTAILS

Schiuma Nonna believed the best desserts needed schiuma, a light foam to lift the spirit. So we made an orange coffee with Ballantine's, honey, and a crown of coconut mousse, a cocktail to keep spirits high. <i>Orange, coffee, Ballantines, Cointreau, honey, coconut</i>	495
Dolce Notte Amara This digestivo captures the Italian belief in balance. Avera's bitterness meets amaretto's gentle sweetness, softened by cooling coconut and lychee. Enjoyed after a rich meal, when the night is young and comfort calls. <i>Disaronno, coconut, lychee, Avera, Maldon salt</i>	395

WINES

	Glass	Bottle
Moscato d'Asti, Grimaldi, Piedmont, Italy The Moscato made by Grimaldi is characterized by a wonderful scent of peach, mango and floral notes of honeysuckle and sage. The taste is sweet, soft, with an endless freshness.	595	2,400
2003 Château Doisy Daëne, Barsac, France A classic Sauternes-style sweet wine from Barsac, offering luscious notes of honey, apricot, and candied citrus, balanced by vibrant acidity. A luxurious pairing for foie gras or dessert.	895 (90ml)	6,700
Tawny Port 10 years, Grahams, Douro, Portugal Aged to perfection, this fortified wine offers layers of caramel, dried fruit, and toasted nuts, with a silky finish. Ideal for savoring with cheese or dessert.	1,195 (90ml)	6,900

 signature selection  seafood  nuts  gluten  vegetarian  sustainably sourced  authentic Italian

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.
All prices are in PHP, VAT-inclusive, and subject to 10% service charge.