



## DOLCI | DESSERTS

● 🍫 Finestra tiramisu	880	● 🍫 Artisanal homemade gelato of the day	1,880
● 🍃 Prepared tableside before you, this classic Italian dessert is a moment of theatre and indulgence, creating a memorable finale to your meal.		● 🍃 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.	
● 🍃 Panna cotta, red fruits, raspberry sorbet	500	● 🍃 Salted caramel pudding, candied carrot, balsamic caramel	500
● 🍃 Pineapple granite, rhum frangipane, white chocolate	500	● 🍃 Ricotta cassata, candied orange, caramel pistachio	500
● 🍫 Affogato	400		
● 🍃 A classic Italian dessert of creamy vanilla gelato "drowned" with a shot of hot espresso, creating a rich balance of bitter and sweet.			

## 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 whispers goodnight.

*Fennel, Jasmine cordial, lemon, egg, Angostura*

#### Menta Nera

A bold dance of rich dark cacao and fresh mint—Italy's classic pairing, reimagined.

*Amarena syrup, mint and lime syrup, cacao, soda water*

195

### 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.

*Orange, coffee, Ballantine's, Cointreau, honey, coconut*

495

#### Dolce Notte Amara

This digestivo captures the Italian belief in balance. Averna'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.

*Disaronno, coconut, lychee, Averna, Maldon salt*

395

## WINES

Glass      Bottle

595      2,400

#### 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.

#### 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      6,700

(90ml)

#### 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.