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  Finestra tiramisu   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. Please ask our service team about today's available flavors.	1,080
  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  A classic Italian dessert of creamy vanilla gelato “drowned” with a shot of hot espresso, creating a rich balance of bitter and sweet.	400		

SORSI DI DOLCEZZA | SIPS OF SWEETNESS

SENZE ALCHOLO | ZERO-PROOF

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. <i>Fennel, Jasmine cordial, lemon, egg, Angustura</i>	195
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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
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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
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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. <i>Disaronno, coconut, lychee, Averna, Maldon salt</i>	395
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SWEET DESSERT WINE

Château Doisy Daëne, 2nd Cru Classé of Barsac-Sauternes, France, 2000 Creamy, silky and complex with a lovely weight and richness The bouquet is complex and unfolds with luscious aromas of dried apricots, candied pineapple, and fresh honey.	695
Osborne PX Sherry, Spain, NV Opulent and richly textured, with flavors of caramel, toffee, molasses, and dark chocolate, finishing long and indulgent with sweet dried fruit and toffee notes	495

 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.