

# Menu

## dessert



**RASPBERRY  
PASSIONFRUIT CAKE**

Passion fruit mousse and raspberry sauce, decorated with white chocolate and raspberry glaze.



**ALMOND &  
DATE TARTLET**

A vegan tartlet shell filled with a date and almond cream and topped with slivered almonds.



**COCCO NOCCIOLA  
TRUFFLE**

Coconut gelato with a heart of hazelnut sauce all rolled in shredded coconut and chopped hazelnuts.



**CHOCOLATE  
MINI CHOUX**

Traditional French choux pastry filled with chocolate cream and decorated with chocolate glaze.



**RASPBERRY  
MINI CHOUX**

Traditional French choux pastry filled with raspberry cream and decorated with raspberry glaze.

## breakfast



**MARITOZZO**

A sweet and soft brioche bun filled with whipped cream.



**BLUEBERRY & CHOCOLATE  
CHIP CROISSANT**

A vegan croissant studded with blueberries and chocolate chips.



**HAZELNUT CREAM  
CREPE**

Crepe filled with hazelnut cream.

## savory



**PIZZETTE**

Mini pizza. A puff pastry topped with tomato and mozzarella sauce.



**PAESANA**

Crispy on the outside and soft and airy on the inside. Made with Biga.



**MULTIGRAIN  
FOCACCINA**

A soft multigrain focaccina.