



DESSERTS

CUORE SCARLATTO \$18

Red fruit mousse, delicate and vibrant, inspired by the elegance of Rose Café.

AURORA \$16

Soursop and milk chocolate mousse, fresh, creamy, and sophisticated.

AMORE D'AVOCADO \$18

100% plant-based lime dessert, creamy and light, with natural freshness and authentic flavor

TIRAMISU \$17

A reimagined tiramisù with mascarpone, coffee, and cacao layers creating a visual and gustatory spectacle

MILLEFOGLIE \$16

Classic puff pastry layered with silky pastry cream, light and sophisticated

GELATO AL PISTACCHIO \$28

Prepared a la minute and served family style with pistachio crumble on the side

SORBETS \$14

Lemon, strawberry, coconut

DIGESTIVE

NONINO GRAPPA \$16

LUXARDO LIMONCELO \$14

SANDEMAN PORT 10 YEARS OLD \$14

SOUTHERN CHATEAU LACOSTE \$14

COFFEE

WHOLE MILK, ALMOND MILK, OAT MILK, SOY MILK, COCONUT MILK + \$1.50

MATCHA	\$7
CAPUCCINO	\$5.5
LATTE	\$5.5
AMERICANO	\$4.5
MACCHIATO	\$4
CORTADO	\$4
ESPRESSO	\$3.5
MOCHACCINO	\$6.5
CHAGACCINO	\$7
COLD BREW	\$5.5
OREO COOKIES	\$10

Some of our herbs and fruits come directly from our farm, in partnership with seeds of faith by agape foundation, a program supporting women in recovery. every ingredient tells a story of healing, dignity and new beginning.

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness

