



ELIO'S

desserts

*Curated by Green Garlic Studios, led by award-winning chef
and restaurateur Aris Vézéné.*



DOLCI

LEMON MERINGUE CAKE

meringue bruciata, lemon crémeux, Bellini compote

VANILLA SUNDAE ESPRESSO AFFOGATO

espresso, Appleton rum, chocolate fudge, cream, black cherry

TOSCANO CHOCOLATE CAKE

cioccolato cake, caramello mousse

HOUSEMADE GELATO

fior di latte

caramello gelato

SEASONAL SORBETTI

limone



LIQUORS

Amari

AMARO AVERNA APERITIF
AMARO MONTENEGRO APERITIF
FERNET BRANCA APERITIF

Grappa

GRAPPA CANDOLINI
GRAPPA NONINO CHARDONNAY
GRAPPA SARPA DI POLI

Digestivi

N₃₅ SYRAH CRETE
LOST LAKE MALAGOUZIA
JÄGERMEISTER LIQUER
SKINOS MASTIHA LIQUER
SAMBUCA RAMAZZOTTI WHITE
LUXARDO LIMONCELLO
RÉMY MARTIN
LARRESSINGLE XO
BUSNEL CALVADOS

Dessert Wines

Vinsanto First Release, Argyros Estate
Assyrtiko, Athiri, Aidani

Ben Ryé Passito di Pantelleria, Zibibbo,
Donnafugata, Sicily, Italy



Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.
Executive Chef: Panagiotis Tsirgiotis

All prices are in euros (€).

Prices are inclusive of all legal taxes.

Police Responsible: Charalampos Naslas

Consumer is not obliged to pay if the notice of the payment has not been received (receipt-invoice).

The shop is obliged to have printed documents, in a safe case by the exit, for the purpose of registering any complaints.