

DESSERTS

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SETTEVELI 6.00

Triple layered chocolate cake - white, milk and dark

CANNOLI SICILIANI 6.00

Sicilian cannoli filled with sweet ricotta, candied fruits and almonds

TERRINA AL MANGO E CIOCCOLATO 7.00

Mango and white chocolate terrine, served with passion fruit purée

FLAN CIOCCOLATO 7.00

Melt in the middle chocolate fondant served with vanilla ice cream

TORTA AL CIOCCOLATO E LAMPONI VEGANA 6.00

Vegan sponge cake with chocolate mousse and raspberries

BOMBA AL CIOCCOLATO 6.00

Homemade coconut and blackcurrant cheesecake bomb served on an almond crumble with rum and chocolate sauce

TIRAMISU 6.00

Handmade sponge fingers soaked in espresso coffee and layered with mascarpone cream

PANNA COTTA FRUTTI DI BOSCO 6.00

Panna Cotta with a forest fruit coulis

FORMAGGI 10.00

Selection of cheeses, chutney and biscuits

GORGONZOLA, CIOCCOLATO BIANCO, OLIVE E MIELE 6.00

A thin layer of white chocolate and black olives served with gorgonzola cheese and honey drizzle

Full allergen menus available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products.

All prices include VAT at the current rate.

GELATO

COPPA BANANA 7.00

Banana split with vanilla and chocolate ice cream, garnished with whipped cream, chocolate sauce and a sprinkle of crushed hazelnuts

COPPA AMARENA 7.00

Crushed biscuits soaked in port, layered with vanilla ice cream, Amarena cherry sauce, whipped cream and black cherries

AFFOGATO AL CAFFÈ 8.00

Vanilla ice cream served with espresso, Amaretto liqueur and Amaretto biscuits

AFFOGATO AL BAILEYS 7.00

Vanilla ice cream served with espresso, Baileys liqueur and Amaretto biscuits

AFFOGATO AL CIOCCOLATO 6.00

Vanilla and chocolate ice cream served with hot chocolate sauce, whipped cream and a sprinkle of chocolate shavings

SELEZIONE DI GELATO

Selection of ice cream, ask your server for today's availability

*** 1 SCOOP 2.00 * 2 SCOOPS 3.00 * 3 SCOOPS 4.00**

DESSERT WINE

500 SANCTUS GORETTI

50ml glass 5.00 | 75cl bottle 51.00

100% Grechetto. Sweet, full bodied, notes of apricot, ripe fruits and honey

501 RECIOTO DI GAMBELLARA CLASSICO DOC IL GIANGIO ZONIN

50ml glass 5.00 | 50cl bottle 52.00

100% Garganega. Sweet, full bodied, great acidity and a long finish

502 BEN RYÉ PASSITO DI PANTELLERIA DOC DONNA FUGATA

50ml glass 8.00 | 75cl bottle 120.00

100% Zibibbo (Moscato di Alessandria). Rich in a bouquet with outstanding aroma. Fresh and intense on a palate with pleasant sweetness

402 MOSCATO D'ASTI DOCG CASTELLO DEL POGGIO

125ml glass 6.00 | bottle 25.00

100% Moscato. Semi sparkling. Intense with delicate scents of musk and peaches. Sweet well-balanced with refined fruitiness