


“ DESSERT MENU ”



Our chef's signature seasonal desserts

Goloso al cioccolato  (2,4) Ecuador 76% cocoa ganache, dried mix fruit cracker and mango sauce. 6.85 **Y Dessert wine suggested:** Recioto 6.25

Chibouste al limone (1,5) Light lemon mousse, strawberry gelatine and wholemeal biscuit. 6.55 **Y Dessert wine suggested:** Rosis 6.75

Tiramisù (1,2,5,14) 5.65 **Y Dessert wine suggested:** Moscato di Noto 6.75

Selezione di biscotti (1,2,4,5,14) Selection of homemade biscuits. 5
Y Dessert wine suggested: Moscato di Noto 6.75

Cantucci e Vin Santo (1,2,4,5,14) Homemade Cantucci biscuits served with Tuscan Vinsanto. 6.85



Cheese

Gran riserva "Occelli" (1,2) Selection of artisan "Occelli" cheeses, with homemade compote and candied taggiasche olives. 12.95



Dessert wine

GL 7cl BT

Recioto della Valpolicella (14) [Mazzi] 6.25 35 [37.5 cl]

Sweet version of Amarone of Valpolicella, with intense dark colour, red berry jam and spicy flavours. Full body, warm and very persistent, with a sweet aftertaste and a long finish.

Rosis Moscato Rosa DOC (14) [Bozen] 6.75 38 [37.5 cl]

Ruby red, floral nose, gently sweet with notes of red berries and nutmeg, balanced never ending finish.

Moscato di Noto (14) [Marabino] 5.75 41 [50 cl]

Captivating aromas of pears and orange peel and dates. On the palate intensely aromatic with notes of honey candied fruit, luscious sweet finish.



Ammazzacaffè

Grappa Barricata al Nebbiolo 4.9, **Sambuca** 4.5, **Limoncello** 4.5, **Amaro Averna** 4.9, **Amaro Montenegro** 4.5, **Amaretto di Saronno** 4.75, **Vecchia Romagna** 4.9, **Mirto Sardo** 5.45

Allergens: 1. Cereals containing gluten / 2. Milk products / 3. Peanuts / 4. Nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeryac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)



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