
dolci • desserts

limone – meringa – latte meringue, lemon cream, condensed milk	16
ananas – amaretti – cioccolato roasted pineapple, amaretti biscuit, chocolate	16
nuvola di tiramisù – mascarpone – Marsala cloud syphon ‘tiramisù’, mascarpone, Marsala	16
cioccolato – tartufo nero Valrhona Araguani 72% chocolate, Périgord’s winter black truffle	25
millefoglie – frutti di bosco – crema pasticcera ‘mille-feuille’, mixed berries, pastry cream	18
cioccolato – fragola – aceto balsamico ‘Giuseppe Giusti’ 25 anni Valrhona strawberry chocolate ‘cremino’, sponge Japanese strawberry, 25 years old balsamic vinegar	22
cioccolato – liquore di amaretto Valrhona Araguani 72% chocolate molten lava cake, amaretto liquor (please allow about 15 minutes for preparation)	22

gelato italiano • house-made Italian ice-cream and sorbet

gelato ice-cream: chocolate – vanilla – pistachio	8 per scoop
sorbetti sorbet: strawberry – lemon	8 per scoop

formaggio • cheese

selezione formaggi “Guffanti” (serve 1 person) ‘Guffanti’ gourmet cheese selection from Italy, dried and fresh fruits nuts, honey and exclusively imported Italian jams	32
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with your dessert and cheeses...

sweet wines	glass – 90 ml	bottle
2016 Villa Giada Moscato d’Asti Suri – 375ml	20	48
2013 Polvenera Aleatico – 375ml	20	65
2013 Marchesi Antinori Vin Santo del Chianti Classico - 500ml	30	138
port wine	glass – 90 ml	bottle
Antonio Ramos Pinto Tawny 20 years “Quinta de Bom Retiro”	28	220
pear distillate	glass – 90 ml	bottle
2013 Farthofer Mostello – 375ml – Austria Cider infused with pear alcohol during fermentation (sweet). A sweet fruit distillate with a refreshing note of cider pears. 7 years matured in used barrique barrels outside (winter cold, summer hot – called alpine aging)	42	165