
dolci • desserts

miele – zafferano – lampone – mandorla	16
honey mousse, Iranian saffron cremeux, raspberry jelly, almond sponge	
fragole – yogurt – aceto balsamico <i>Z.</i>	18
cold strawberry soup, homemade yogurt ice cream, 12 years aged balsamic	
tiramisù – mascarpone – Marsala	16
modern syphon tiramisù, mascarpone cream scented with Marsala wine	
panna cotta – rosa – vaniglia – caffè	16
variation of panna cotta - rose, vanilla and coffee	

cioccolato • chocolate lovers

cioccolato – amaretto – vaniglia <i>Z.</i>	18
55% Cocoa Barry chocolate classic molten lava cake vanilla cream, fresh raspberries, flambé with amaretto liquor (please allow about 15 minutes for preparation)	
cioccolato – ciliegie – mela	16
70% Valrhona chocolate mousse, cherry yogurt cremeux, sous-vide green apple	
cioccolato – nocciole – frutti esotici <i>Z.</i>	16
65% Cocoa Barry chocolate and hazelnut mousse, exotic compote	

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

cioccolato – menta – fragola	16
3 scoops of Italian classic selection: chocolate – strawberry – mint	
gelato - sorbetti	6 per scoop
ice-cream: chocolate – vanilla – mint – yogurt – white chocolate sorbet: strawberry – peach	

formaggio • cheese

selezione formaggi ‘Guffanti’	32
‘Guffanti’ gourmet cheese selection from Italy, dried and fresh fruits nuts, honey and exclusively imported Italian jams	

with your dessert and cheeses...

sweet wines	glass – 90 ml	bottle
2015 Ca d’Gal Spumante – <i>Italy</i>	12	78
2013 Château Rieussec Carmes de Rieussec Sauternes – <i>France</i>	18	115
2009 Marchesi Antinori Vin Santo del Chianti Classico – 500ml – <i>Italy</i>	25	115
port	glass – 90 ml	bottle
ANTONIO RAMOS PINTO		
Tawny 20 years “Quinta de Bom Retiro”	28	220
