
dolci • desserts

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| mozzarella – fregola – Olio Extra Vergine di Oliva buffalo ‘mozzarella’ soft cheesecake, Japanese strawberry ‘Cutrera’ Extra Virgin olive oil | 16 |
| limone – meringa – lampone meringue, lemon cream, raspberry | 16 |
| mascarpone – espresso – Marsala ‘tiramisù’: ‘mascarpone’ cream, Marsala zabaione, espresso gel and sponge | 16 |
| cioccolato – tartufo nero – nocciola Valrhona Araguani 72% chocolate, black truffle, hazelnut | 25 |
| millefoglie – frutti di bosco – crema pasticcera ‘mille-feuille’, mixed berries, pastry cream | 18 |
| cioccolato – vaniglia Valrhona Equatoriale 55% chocolate molten lava cake bourbon vanilla ice-cream, Galliano liquor (please allow about 15 minutes for preparation) | 22 |

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

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

formaggio • cheese

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

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| Grappa | glass – 30 ml | |
| Natalini Grappa Stravecchia | 20 | |
| Tenuta di Sesta grappa di Brunello | 22 | |
| Dorée Grappa Cocchi | 28 | |
| port wine | glass – 90 ml | bottle |
| Antonio Ramos Pinto Tawny 20 years “Quinta de Bom Retiro” | 28 | 220 |