
dolci • desserts

mandorle – caffè – mascarpone – cioccolato Valrhona <i>Z.</i> crispy almond wafers, coffee essence, 'mascarpone' 70% dark Valrhona chocolate mousse	16
cioccolato – amaretto – vaniglia classic chocolate molten lava cake, vanilla cream, fresh raspberries flambé with amaretto liquor (please allow about 15 minutes for preparation)	18
tiramisu' tiramisu' with 'mascarpone' cream cheese and savoyard biscuits	16
caramello - frutti della passione – lampone creamy caramel dome, passion fruit jelly, raspberry coulis	16
cioccolato – nocciole – frutti esotici 55% dark chocolate and hazelnut mousse, exotic compote	16
fragole – yogurt – aceto balsamico <i>Z.</i> cold strawberry soup, homemade yogurt ice cream, 12 years aged balsamic	18
panna cotta – rosa – vaniglia – caffè variation of panna cotta - rose, vanilla and coffee	16
Sorbetti – gelati selection of homemade fresh fruit sorbet and ice cream	6
formaggi 'Guffanti' gourmet cheese from Italy, dried and fresh fruits nuts, honey and exclusively imported Italian jams	28

With your dessert and cheeses...

Sweet Wines	glass
2012 Moscato d'Asti, Nivole, Michele Chiarlo, Italy	16
2010 Zibibbo, Passito di Pantelleria Ben Ryé, Donnafugata, Italy	28
2012 Carmes de Rieussec, Sauternes, France	19
	bottle
2012 Moscato d'Asti, Nivole, Michele Chiarlo, 375ml	50
2010 Zibibbo, Passito di Pantelleria Ben Ryé, Donnafugata, Italy, 375ml	115
2012 Carmes de Rieussec, Sauternes, France	95
Port	glass
Taylor's Fine Ruby	14
Taylor's Late Bottle Vintage	16
Taylor's 10 years Tawny	18
Grappa	
Tenuta di Sesta, Brunello di Montalcino	14
Donnafugata, Ben Ryé	20
Eligo dell'Ornellaia, Riserva	22
Digestives	
Amaretto di Saronno	14
Averna	14
Cognac	
Martell VSOP	20
Martell Cordon Bleu	38
Hennessy XO	40
