
dolci • desserts

millefoglie – frutti di bosco – crema pasticcera mille-feuille – berries – pastry cream	18
mascarpone – zafferano – pan di spagna mascarpone cloud, Iranian saffron, sponge	16
cremino – cioccolato – anguria chocolate ‘cremino’, sponge, watermelon	16
pesca – amaretti – cioccolato peach, amaretti biscuit, chocolate	16
tiramisù – mascarpone – Marsala syphon tiramisù, mascarpone, Marsala	16
zabaione – lingue di gatto cold sabayon, cat tongue biscuits	16
cioccolato – liquore di amaretto chocolate molten lava cake, amaretto liquor (please allow about 15 minutes for preparation)	18

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

gelato ice-cream: chocolate – vanilla – pistachio	8 per scoop
sorbetti sorbet: strawberry – peach – 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 – 500ml	18	65
2011 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