

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 per scoop
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 – 90 ml
NV Vallebelbo Fiore di Vigna Moscato – Italy	16
2012 Château Rieussec Carmes de Rieussec Sauternes – France	19
2010 Donnafugata Passito di Pantelleria Ben Ryé – Italy	25
	bottle
NV Vallebelbo Fiore di Vigna Moscato – Italy	75
2010 Donnafugata Passito di Pantelleria Ben Ryé 375ml – Italy	95
2012 Château Rieussec Carmes de Rieussec Sauternes – France	135
port	glass – 90 ml
RAMOS PINTO	
Tawny 10 years “Quinta de Ervamoira”	20
Tawny 20 years “Quinta de Bom Retiro”	30
Tawny 30 years	38

All prices are subject to 10% service charge and prevailing government taxes