

Dolci | Desserts



Vini dolci e passiti

Sweet and passito wines



Dolci – Desserts

Gelati e sorbetti artigianali

Artisanal Roman ice creams and sorbets (3,7,8)

Torta di mele di Nonna Franca

Warm apple tart with caramelized apple cream and cinnamon, apple compote, and vanilla ice cream (1,3,7,8)

Mousse di Cheesecake

Cheesecake mousse with berries, biscuit powder, and passion fruit sorbet (1,5,7,8)

Tiramisù espresso moderno

Mascarpone-zabaione mousse with chocolate gelée and caramelized banana, coffee ice cream (1,3,7)

Rocher

Creamy milk chocolate with hazelnut praline, pistachio ganache and salted caramel ice cream (1,3,5,7,8,9)

Delizia alle fragole

Yogurt mousse with Muscat jelly and strawberries, warm strawberry tart and strawberry grape ice cream (1,3,5,8,9)

Il cioccolato a 360°

Chocolate experience: warm 72% cake, lemongrass bonbon, milk chocolate cremino, white chocolate gelato (1,3,7,8)

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Malvasia delle Lipari Passito Na'jm Colosi

Vino e Visciole Scacciapensieri 50 cl

Moscato Rosa Franz Haas 2023

Passito di Pantelleria Ben Ryé

Sauternes Château Filhot 2016 75 cl

Legenda allergeni – Allergens key

ALLERGENE - ALLERGEN

- 1 Cereali contenenti glutine / Cereals containing gluten
- 2 Crostacei / Crustaceans
- 3 Uova / Eggs
- 4 Pesce / Fish
- 5 Arachidi / Peanuts
- 6 Soia / Soy
- 7 Latte e derivati / Milk and derivatives
- 8 Frutta a guscio / Nuts
- 9 Sedano / Celery
- 10 Senape / Mustard
- 11 Semi di sesamo / Sesame seeds
- 12 Solfiti / Sulphites
- 13 Lupini / Lupin
- 14 Molluschi / Molluscs

