
dolci • desserts

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

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

formaggio • cheese

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...

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