

DESSERT

€ • Euro

TIRAMISÙ

Mascarpone cream, home made Savoiardi biscuit, espresso coffee, chocolate Tribago 70% crumble 10,00

APPLE TATIN WITH PANNA COTTA ICE CREAM AND TRADITIONAL BALSAMIC VINEGAR FROM MODENA

Puff pastry, Renette apples, panna cotta, traditional balsamic vinegar from Modena 10,00

SOFT CHOCOLATE TARTE CRUNCHY, CREAMY, SPICY

Blend of Weiss chocolate Ebene' 72%, Li chu 64%, Normandy butter, crème fraichee 10,00

ARTISANAL BACCANO® PANETTONE WITH GRAPPA OF MOSCATO ZABAIONE CREAM

Natural leavening, three days preparation slowly as a tradition 10,00

VANILLA BERRIES CRÈME BRÛLÉE

Organic egg, Vanilla from Haiti, lemon, sugar [Ⓛ] 10,00

MONT BLANC

Meringue, marron glace, rum Demerara, whipped cream 10,00

ICE CREAM AND SHERBETS [Ⓛ] 8,00

ARTISANAL SMALL BISCUITS 6,00

FRESH SEASONAL FRUITS PLATE [Ⓛ] 10,00

PINEAPPLE WITH LUXARDO MARASCHINO LIQUER [Ⓛ] 8,00

[Ⓛ] GLUTEN FREE

CHEESES • AFTER DINNER

SELECTION OF TRADITIONAL ITALIAN CHEESES with cow, goat and sheep milk 15,00 €

SELECTION OF TYPICAL ROMAN CHEESES with cow, goat and sheep milk 14,00 €

PARMIGIANO REGGIANO CHEESE 1000 mt. high altitude production from "Silvano Prompicai" selection . . . 15,00 €

DESSERT WINE

MOSCATO D'ASTI 2016 Saracco, Piedmont 6,00 €

L'ECRÙ 2013 PASSITO ZIBIBBO Firriato, Sicily 7,00 €

MOSCATO DI NOTO PASSITO Planeta, Sicily 7,00 €

AUR TRAMINER PASSITO Ronco del Gelso, Friuli Venezia Giulia 8,00 €

SAGRANTINO PASSITO Antonelli, Umbria 7,00 €

RATAFIÀ DI NONNA ERMINIA Di Meo, Campania 6,00 €