



DESSERTS MENU

DESSERTS

<i>Strawberry and white chocolate mousse, maldon salt and basil gel</i> <small>vegan and gluten free</small>	7 €
<i>Pecan parfait, cocoa cream and coffee powder</i>	7 €
<i>Biscuits, crunchies and dry cakes</i>	7 €
<i>Bisquit and ganache with cocoa, English cream and alkermes gelée</i>	7 €
<i>Goat milk ice cream, citrus bisquit and caramelized fig</i>	7 €
<i>Waffle basket with chantilly cream with lemon, berries</i>	7 €
<i>Crème caramel with orange crumble</i>	7 €

CHEESES

Every month we offer a selection of dairy excellences from various corners of Italy with different seasonings and refinements accompanied by homemade jams or mustards and wholemeal bread.

<i>Small plate of three cheeses</i> <small>Roccamerano "Robiola", Trapoggio "3 milks" and "Fossa" cheese</small>	12 €
<i>Small plate of six cheeses</i> <small>Presentation of all cheeses, accompanied by homemade jams/sauces and wholemeal bread</small>	16 €
<i>Blue cheese of Trapoggio</i>	8 €
<i>Cheese of Fossa Brancaleoni</i>	8 €
<i>Stracchino</i>	8 €
<i>Cheese 3 milks Robiola of Roccamerano</i>	8 €
<i>Cheese Morbier (France)</i>	8 €

DESSERT WINES

	CALICE	BOTTIGLIA
<i>Moscato sparkling wine Chardis</i>		14 €
<i>"Oro et Laboro" (raisin wine of Albana and Sauvignon Blanc) Leone Conti</i>	6 €	40 €

HOMEMADE ICE CREAM

	MINI	PORZIONE
<i>Chocolate ice cream, Maldon salt and praline peanuts</i>	4 €	5 €
<i>Fior di latte and sour cherries Babbi</i>	4 €	5 €

HOMEMADE SORBET

	MINI	PORZIONE
<i>Sorbet maracuja and mint</i> <small>vegan and gluten free</small>	4 €	5 €
<i>Sorbet with coffee Gentili</i>	4 €	5 €