

# Desserts

*Tiramisu with chicory coffee*

€ 18,00

*In three consistencies* ● ●

*Chocolate, tobacco and rhum...*

“ 25,00

*Cigar* ●

*“From the wood”*

*Chocolate soil, almond Bavarian cream, porcini mushrooms whipped  
cream, raspberry sorbet* ● ● ● ●

“ 20,00

*Strawberry, matcha tea and 'robiola' goat cheese ice cream* ● ● ●

“ 20,00

*Pear and hazelnut tartlet*

“ 25,00

*Cardamom whipped ganache and pear caramel* ● ● ● ●

*Please find below the list of ingredients that may cause allergies (pointed out on each course with a referenced  
color)*

- Cereals with gluten: wheat, rye, oat, spelt, kamut
  - Milk and dairy
- Fish, Crustaceans, Shellfish and derivatives
  - Eggs and derivatives
- Dried fruit, seeds, peanuts and nuts, soy

## *Vini da dessert al bicchiere- Dessert wines by the glass*

*Muffato della Sala* 2001 *Castello della Sala* € 20,00  
(*Sauvignon blanc, grechetto, riesling, traminer - Umbria*)

*Sauternes ter cru Classe'* 1996 *Chateau de Rayne Vigneau* " 20,00  
(*semillon, sauvignon - France*)

*Rosenmuskateller* 2013 *A. Lageder* " 15,00  
(*moscato rosa- Alto Adige*)

*Verduzzo di Cialla (Friuli)* 2015 *Ronchi di Cialla* " 15,00

*Uve Gelate (cabernet sauvignon-Umbria)* 2009 *La Palazzola* " 16,00

*Passito di Pantelleria "Ben Rye"* 2013 *Donna Fugata* " 19,00

(*zibibbo - Sicilia*)