

## *Dessert*

CARAMELIZED PINEAPPLE,  
COCONUT SORBET, LIME AND PISTACHIO BISCUIT

ALMONDS BANANA,  
STRAWBERRIES AND MILK ICE CREAM, CHOCOLATE SAUCE

FRUIT SALAD

PEARS, WALNUTS, CHOCOLATE AND GINGER

APRICOTS SORBET,  
CHOCOLATE SPONGE AND CREAMY GIANDUJA CHOCOLATE

STRAWBERRIES SOUP WITH PEAS ICE CREAM,  
ALMONDS CRUMBLE TRADITIONAL MODENA'S BALSAMIC VINEGAR

DESSERT € 10,00    SWEET WINE BY THE GLASS € 6,00    TISANE € 4,00    INFUSION COFFEE € 5,00

## *Sweet wines*

APIANAE 2013 – MOSCATO DEL MOLISE  
DI MAJO NORANTE – CAMPOMARINO (CB)

CAMPO MAMANTE – ALBANA  
BRASCHI – MERCATO SARACENO (FC)

CHÂTEAU GRAVAS - SAUVIGNON BLANC, SEMILLON  
CHÂTEAU GRAVAS – BARSAC (FRANCIA)

LAURA – VINO ROSSO CENTESIMINO PASSITO  
LA SABBIONA - FAENZA (RA)

PETIT MANSENG “PASSION” – PETIT MANSENG  
CANTINA PRODUTTORI SAN PAOLO – SAN PAOLO (BZ)

## *Infusion Coffee*

WITH ALL DESSERTS WE RECOMMEND INFUSION COFFEE  
CAFFÈ CUP EXCELLENCE - HONDURAS EL ESPEJO  
FREDY LEONEL CASTELLANOS HERNANDEZ

## *Tisane*

FENNEL - LINDEN TREE AND LEMON GRASS – LEMON BALM - MOUNTAIN HERBS