

Dessert

CAMELIZED PINEAPPLE,
COCONUT SORBET, LIME AND PISTACHIO BISCUIT

COFFEE BAVARIAN CREAM, CARDAMOM AND VANILLA

FRUIT SALAD

REVISITED MOJITO

PEACH, RASPBERRIES, ALMONDS AND VANILLA ICE CREAM

APRICOTS SORBET,
CHOCOLATE SPONGE AND CREAMY GIANDUJA CHOCOLATE

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