I DESSERT

AMAMISÙ

Mascarpone cream cheese, Pavesini biscuits, coffee, Nutella cream and chioccolate chips (1,5,6,7,8,10,11) €6,50

AMÙ, the finger food espresso version - €3,50

Our best seller

CANNOLO SCOMPOSTO

Cannolo mignon, sweet ricotta* cheese, pistachios grains, chioccolate chips and candied fruit (1,5,6,7,8,11) - €7.50

LA NUTELLOSA

THE GLUTTONY TO SHARE

Sweet ricotta cheese. pistachios grains (1,5,6,7,8,11) - €15.00

LEMON* SORBET WITH CRUNCY BASIL (3,5,6,7,8,11) - €5,50

NOT THE USUAL SORBET!

TORTA DI MELE O CROSTATA DELLO CHEF?

Straight from our Chef's oven

Chef's apple pie with mascarpone cream cheese or Chef's tart with jam (1,3,6,7,8,12) - €6.50

I DIGESTIVI

Perfect to pair with our desserts and for a perfect end to a meal! Get advice from our staff

IL NEGRESE MALVASIA PASSITO - €7 ENVELOPING



The best choice to accompany dessert or to close the meal!

LE GRAPPE MONTANARO

Piedmontese Distillery founded in 1885

Grappa dell'Alchimista - €8 Barricata Blend of different spirits

Grappa di Barolo Millesimata - €9 Enveloping, intense and spicy!

Gli ometti grappa di Barolo - €7

Gli ometti grappa di Nebbiolo - €6

AMARO BORGES - €5

Intense and aromatic, it is the historical Milanese liqueur par excellence. Made with over 63 herbs and rigorously selected ingredients.

ALCHIMIA SICILIANA - DISTILLERIA BIANCHI

Arancello - €5 Limoncello - €.5

Liqueurs made from orange and lemon peel, alcohol and sugar, dedicated to the original recipes of LEONE BIANCHI

AMARO - €6

DECISIVE AND BITTER TASTE

Bitter from a skilful alchemy of carefully selected herbs and spices. Without caramel and with reduced sugar content

ANCORA

LIST OF ALLERGENS

1 Cereals containing gluten; 2. Crustaceans; 3.Eggs; 4. Fish; 5. Soy; 7. Milk; 8. Nuts; 9. Celery; 10. Mustard; 11. Sesame seeds; 12. Sulphur dioxide; 13. Lupins; 14. Molluscs

*Frozen product or raw material frozen at origin