



# Dessert

## **Pera al nero d avola** 4,95

Braised pear served with vanilla ice-cream and chocolate sauce

## **Cannolicchi e Marsala** 4,95

Traditional sicilian pastry tubes, filled with sweet ricotta, dark chocolate chips and lemon zest, all accompanied with marsala sweet wine

## **Tiramisu** 4,95

Savoiardi biscuit soaked with marsala and brandy coffee then layered with mascarpone and whipped cream

## **Profiteroles** 4,95

Bigne filled with vanilla cream, topped with chocolate cream foam

## **Panna cotta del giorno** 4,95

Sweetened cooked cream. *(Ask your waiter for details)*

## **Cantucci e vin santo** 4,95

Traditional tuscan almond biscuit served with liquer wine

## **Torta al formaggio** 4,95

 Baked cheese cake served with wild berrie coulis 

## **Cuore caldo al cioccolato** 4,95

Chocolate melt souffle style, served warm with vanilla ice-cream

## **Formaggi** 7,25

Selection of Italian cheese (pecorino sardo, grana padano, pecorino romano and gorgonzola) served with honey, flavoured butter, crackers, walnut and pear

## **Gelati e sorbetti** 4,95

Selection of Italian ice-cream and sorbet

