



BAR & BISTROT

dessert

TIRAMISU'	12
Mascarpone mousse, Espresso, Savoiardi biscuits, dark cocoa powder	
CHEESECAKE	12
Crispy crumble and red berries	
CAPRESE CAKE	12
Manjari 64% dark chocolate, Sicilian almonds, vanilla cream	
FRESH FRUIT PLATTER	16
Exotic and wild berries	
ICE-CREAM AND SORBETS	12
Artisanal	

signature & sweet wine by the glass

ROCHER	15
Hazelnuts praline, Guanaja 70% chocolate cream	
<i>Suggested pairing</i>	
Aleatico Sovana superiore, Marchesi Antinori, 2015	17
LEMON TART	15
Lemon curd, lime meringue	
<i>Abbinamento consigliato</i>	
Moscato D'asti DOCG Centive, Bauda, 2019	9

Prices in Euro, VAT included.

Kindly inform our colleagues about any of your food allergies or intolerances.