

SWEET

WE **SELECT**
THE BEST **INGREDIENTS**
TO MAKE YOUR DESSERT
DELIGHTFUL AND LIGHTER

TREATS

IN OUR DESSERTS WE USE
ONLY **BROWN SUGAR**
AND HIGH DIGESTIBILITY
ORGANIC FLOURS

MENUS

OUR **PASTRY** PREPARATIONS
ARE MADE **WITHOUT BUTTER**
AND WITH COLD-SQUEEZED
EXTRA VIRGIN OIL

CHEESE SELECTION

OUR “GUFFANTI” PLATTER

A selection of fresh and seasoned cheeses with vegetable casein (thistle based), seasoned in vine leaves, in cellars, stone-seasoned, in brine.

Served with mustard and home-made compote (pears, figs, grapes, orange, prunes) and organic honey and hot toasted bread

CHOICE OF FIVE

served with “Vernaccia di Oristano Contini” by the glass

16

CHOICE OF SEVEN

served with “Passito di Pantelleria Pellegrino” by the glass

20

VEGAN CHEESE SELECTION

Vegan cheeses are made with 100% vegetable ingredients. We prepare them with soy, tofu, herbs and spices, agar agar, vegetable cream and dried fruit.

Served with mustard and home-made compote (pears, figs, grapes, orange, prunes), organic honey and hot toasted bread

CHOICE OF THREE

served with “Ludum Bio Carpineti” by the glass

13

SIGAD AND EL OIDS

We select the best ingredients to make your dessert delightful and lighter. We use only brown sugar and high digestibility organic flours. Our pastry preparations are without butter and made with extra-virgin olive oil with cold squeezing.

APPLE CAKE

with white chocolate cream, rum and cinnamon, with vanilla ice cream

11

CHOCOLATE CRUMBLE

and gianduia mousse with tangerine sorbet and dark chocolate quinoa wafer

10

V CHOCOLATE LAVA CAKE

with raspberry heart served with pistachio crumble, small meringues and raspberry sorbet

13

SEMIFREDDO WITH CITRUS FRUITS

with crunchy sesame, candied zest and extra virgin olive oil

12

OV SHORTCRUST PASTRY OF RICOTTA AND SOUR CHERRIES

and chocolate gel

10

PICASSO PLATTER

a desserts selection
(recommended for two people)

28

SWEET BITES

V PEAR MOUSSE

with red wine and caramelized almonds

6

CHANTILLY CREAM OF MARRON GLACÉE

con meringa e castagne candite

7

ENGLISH CREAM

flavored with caramelized dried fruit

5

V CHIA PUDDING

with creamy ginger and crunchy cereal

6

SELECTION OF SWEET BITES

a little wooden crate to try them all

22

EDIIITS SORRET AND ICE-CREAM

V FRESH FRUIT
with dark chocolate fondue
16

OV ICE-CREAM AND SORBETS OF THE DAY

Short
5
Cup
9

V Vegan
OV Vegan Option

Our products
may contain allergens
Contact our staff
to communicate any
special dietary requirements

List of
products that
may provoke
allergies or
intolerance

Cereals containing gluten and their derivatives
Eggs and other related products
Peanuts and other related products
Soya and other related products
Milk and its derivatives (including lactose)
Dried fruits such as almonds, walnuts, hazelnuts,
cashew nuts, pecan nuts Queensland nuts
and other related products
Celery and its derivatives
Mustard and its derivatives
Sesame seeds and their derivatives
Lupin beans and their derivatives

DESSERT WINES

PICOLIT - ISIDORO POLENCIC
7

PASSITO DI PANTELLERIA - PELLEGRINO
5

BEN RYE PASSITO DI PANTELLERIA - DONNA FUGATA
10

VIN SANTO DEL CHIANTI - CASAGRANDE
7

MOSCATO NATURALE FRIZZANTE - LA SPINETTA
7

PORTO 10Y - GRAHAM'S
7

AMADI

AMARO DEL CAPO CAFFO
AMARO JÄGERMEISTER
AMARO D'ABRUZZO JANNAMICO
AMARO LA SIBILLA VERNELLI
AMARO FERNET BRANCA

5

GDADDA

GRAPPA MOSCATO PÒ POLI

7

GRAPPA STORICA NERA DOMENIS

9

GRAPPA BARBARA MONPRÀ BARRIQUE BERTA

7

GRAPPA RISERVA DILIDIA BARRIQUE BERTA

10

GRAPPA RISERVA SHERRY SIBONA

8

SDIDITS

FRANGELICO HAZELNUT LIQUEUR

5

LIQUORICE CAFFO

5

AMARETTO DI SARONNO

5

SAMBUCA MOLINARI

5

MIRTO ZEDDA PIRAS

5