



# 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**



# MENI I

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

26

### CHOICE OF SEVEN

served with “Passito di Pantelleria Pellegrino” by the glass

30

## 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

15

# SIIGAD AND EI 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.

## **CHOCOLATE AND BLUEBERRY DESSERT**

with blackberry sorbet

12

## **CANNOLI STUFFED WITH RICOTTA AND APPLES**

flavored with tonka bean, on crumble and creamy hazelnut

10

## **V DARK CHOCOLATE MOUSSE SPHERE**

with peanuts cream and beetroot wafer, with raspberry powder, raspberry gel and raspberry ice cream

12

## **PERSIMMON BAVARIAN**

with wasabi sponge and meringue, with gel, fresh orange and alkekengi

11

## **OV SAGE MOUSSE ON CRUMBLE**

with rosemary, spinach wafer, caramelized pumpkin and laurel ice-cream

10

## **PICASSO PLATTER**

a desserts selection (recommended for two people)

28

# SWEET RITES

## **V CAROB MOUSSE**

with caramelized walnuts and chocolate flakes

7

## **TIRAMISU MOUSSE**

with crumble and coffee gel and caramelized pears

6

## **V CHIA PUDDING**

with vanilla veg cream mousse, oatmeal and berries

6

## **V GIANDUJA MOUSSE**

with dried figs, hazelnuts and puffed amaranth

7

## **SWEET BITES SELECTION**

a little wooden crate to try them all

22

# EDIBLES SORBET AND ICE-CREAM

**V FRESH FRUIT**  
with sorbets of the day  
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

# **SDIDITC**

**FRANGELICO HAZELNUT LIQUEUR**

5

**LIQUORICE CAFFO**

5

**AMARETTO DI SARONNO**

5

**SAMBUCA MOLINARI**

5

**MIRTO ZEDDA PIRAS**

5