

## *DESSERTS*

RED BERRIES 25  
In different consistencies  
(GF,VG) (8)

TAHITIAN VANILLA AND ANICE MOUSSE 25  
Peach compote  
(VG) (4,8)

DARK CHOCOLATE MOUSSE 25  
Hazelnut praline, Durone cherry and homemade whipped cream  
(1,3,6,7,8)

"L'ORO DELLE CINQUE TERRE" 25  
Babà soaked in lemon, citrus chantilly and meringue  
(1,3,7)

ALMOND SOFT CAKE 25  
Pop corn mousse and roasted apricot sorbet  
(V) (1,3,6,7,8)

CARAMEL AND PISTACHIO FROZEN SOUFLÈ 25  
Lime gel, pinenuts sponge and wild strawberries  
(V) (1,3,6,7,8)

## *THE TIMELESS*

TIRAMISÙ 25  
"a childhood memory"  
(V) (1,3,7,8,12)

RASPBERRY MILLEFEUILLE 25  
Vanilla chantilly cream and passion fruit sorbet  
(1,3,7)

"CRUNCHY CAPPUCCINO"  
Coffee cream, cacao meringue and Panera  
(1,3,7)

FRESH SEASONAL FRUIT SALAD 25  
(GF,VG)

HOMEMADE ICE CREAMS AND SORBETS 25  
(1,3,7,8)

## CHEESE SELECTION

25

### COW MILK

FORMAGGIO DI SANTO STEFANO D'AVETO (SAN STE')

GORGONZOLA D.O.P.

GOGLIARDO AFFINATO NELLE VINACCE

ANTIGU

PARMIGIANO REGGIANO VACCHE ROSSE D.O.P.

VARA STAGIONATO TOMA DI PRODUZIONE DA AGRICOLTURA BIOLOGICA

### GOAT AND SHEEP MILK

TOMA DI CAPRA

DOLCE BLU

PECORINO DI MALGA AL TARTUFO

FIORE SARDO D.O.P.

### MIXED MILK

TOMA DEL FRA' (CAGLIO VEGETALE)

LA BLANCHA (CAGLIO VEGETALE)

(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.