

Dessert

AS SWEET AS PIE

“ Our pastry concept
is a fusion between authenticity and sweetness,
a constant search for the essence of the ingredients
that allows us to adjust sugar
and bring taste out.
Dessert is not a conclusion
but a new beginning...”

The Executive Chef



Tutu Pavlova 22

Crunchy lemon Zuccotto with poppy seeds and Alchermes

Fiorentino al Bacio 22

64 % chocolate and caramel mousse, hazelnut sweet bread, barley cream

Mottino 22

Warm pistachio mini cake, Lari cherries, 'Fior di Latte' ice cream

Osmanto & Pesca  22

Candied Fiorentina peach, osmanthus sorbet, Quercetano olive oil biscuit

Nonna Pigna 22

Our Torta della Nonna with resin and San Rossore pine nuts

Vero Amore ...il gelato 20

Selection of home-made traditional ice creams and sorbets

Il carrello dei formaggi

Selection of three types of cheese **18**

Selection of six types of cheese **24**

 Gluten-free products

P Presidio Slow Food® Lari cherry, Quercetano olive oil

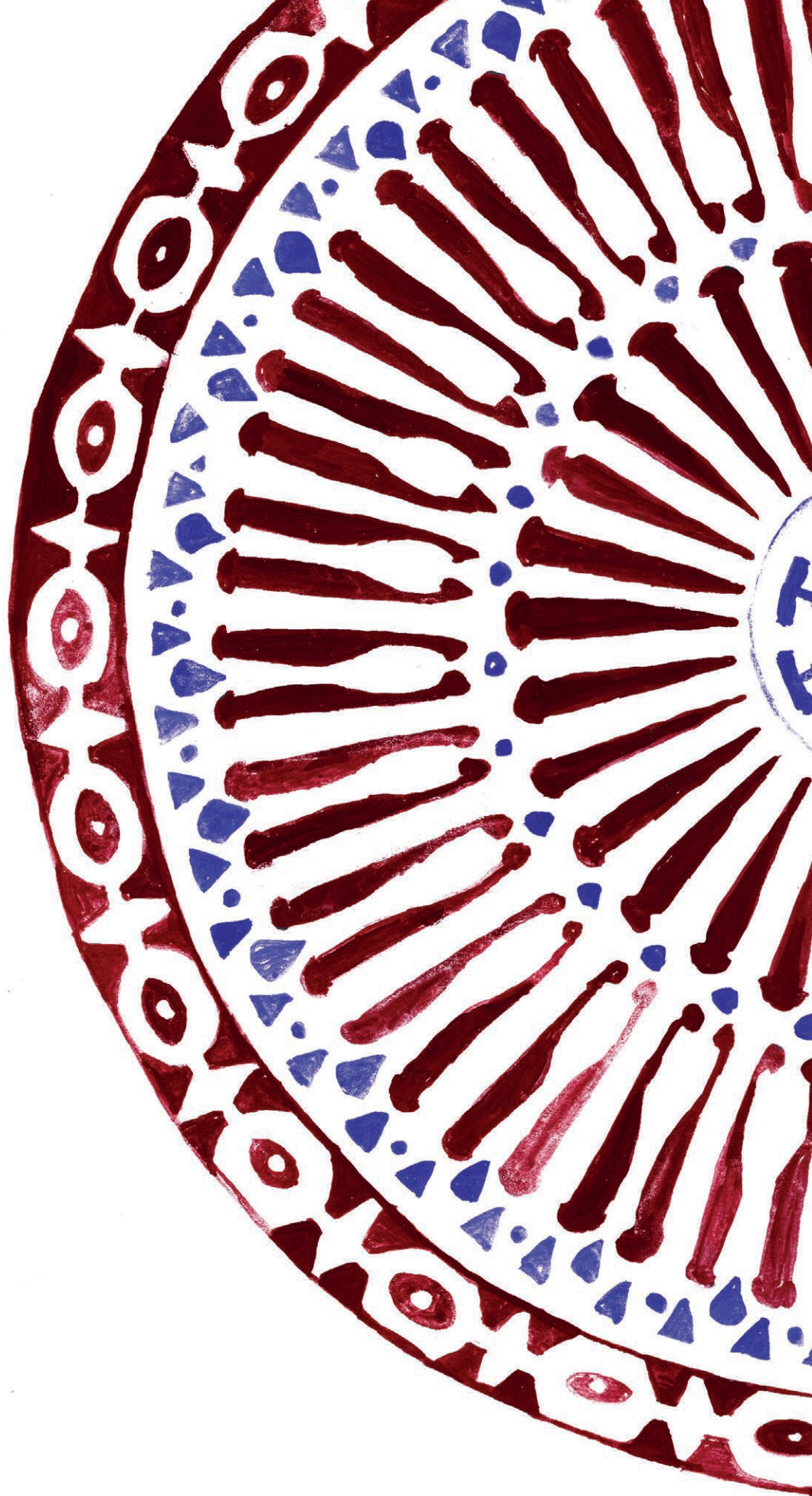
The letter **P** indicates a dish prepared with at least one Slow Food® Presidium ingredient. These are products that belong to the great biodiversity food resources which the association, founded in Italy in the mid 1980s and present today in 160 countries worldwide, saved from extinction with the help of small farmers and local communities.

Prices in Euro / Service and VAT included .

Information on food allergies: Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.

On request the specific documentation will be provided by our staff.

We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.



VILLA SAN MICHELE
A BELMOND HOTEL
FLORENCE