

ristorante  
**SAN  
MICHELE**

*SELECTION OF DESSERT WINES*

	<i>Glass</i>	<i>Bottle (37.5 cl)</i>
ALEATICO PASSITO DELL'ELBA ALEA LUDENDO 2020 <i>Tenuta Delle Ripalte Capoliveri, Toscana</i> <i>Aleatico</i>	28	140
MUFFATO DELLA SALA 2019 <i>Castello della Sala Antinori Ficulle, Umbria</i> <i>Sauvignon Blanc, Grechetto, Traminer,</i> <i>Riesling</i>	18	85
PASSITO DI PANTELLERIA BUKKURAM PADRE DELLA VIGNA 2019 <i>Marco De Bartoli Pantelleria, Sicilia</i> <i>Zibibbo</i>	28	140
PICOLIT 2007 <i>Livio Felluga Rosazzo, Friuli Venezia Giulia</i> <i>Picolit</i>	30	150
TORCOLATO DI BREGANZE 2018 <i>Maculan Breganze, Veneto</i> <i>Vespaiola, Garganega, Friulano</i>	18	75
VIN SANTO DEL CHIANTI CLASSICO 2008 <i>Isole &amp; Olena Barberino Tavarnelle, Toscana</i> <i>Trebbiano, Malvasia</i>	20	80
VIN SANTO DI MONTEPULCIANO 1996 <i>Avignonesi Montepulciano, Toscana</i> <i>Trebbiano, Malvasia</i>	45	220

## DESSERTS

### MILLEFEUILLE

vanilla diplomatic cream, dark chocolate, strawberries

(V) (1,3,7,8,12)

16

### HAZELNUT BROWNIE

caramel mousse, traditional Modena balsamic vinegar

(V) (1,3,7,8,12)

16

### BABÀ

with Alchermes liquor, Fiesole saffron, pistachio praline'

(V) (1,3,7,8,12)

16

### WILD RED BERRIES SHORTCRUST TART

frangipane, vanilla cream

(GF,V) (1,3,7,8,12)

16

### TIRAMISÙ

homemade savoiardo bisquit, mascarpone cream, coffee

(GF,V) (1,3,7,8,12)

16

### HOMEMADE ICE CREAM AND SORBETS

of our production

(GF,V,VG) (1,3,7,8)

16

### SEASONAL FRUITS

(GF,VG)

16

(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.

Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.