
DULCIS IN FUNDO...

The sweetest of conclusions for the best possible ending to a sumptuous meal. A tasty note. That touch of temptation which adds magic to the evening. So explore our menu and discover the dessert which best suits you. The ideal companion when the lights are low. A pleasure to share or a delight chosen just for yourself.

For a taste of sweetness. A delicacy which is as inebriating as the passion which mounts with every spoonful. The power of creativity. With seductive shades of cocoa and the daily specials. A studied mix of harmonies and contrasts which raise the spirits and delight the table. Rewarding fragrances and flavours. Which lead you to explore new horizons of taste. As for example with our signature dessert: L'Agostin. A sponge base. The softness of Mascarpone ice cream. The most noble of creams, Chantilly. A blend enriched with Cantiano amarena cherries, a touch of red which colours, completes and conquers. For a sweet apostrophe. All that remains is for you to allow yourself to be seduced.



DESSERT

Panettone “Vezzoli” with mascarpone cream

Wine pairing: Moscato di Scanzo

L'Agostin

Wine pairing: Barolo Chinato

Orange and bergamot mousse with lime crispy biscuit

Wine pairing: Ice Wine

Babà with lemon cream and mascarpone sauce

Wine pairing: Malvasia delle Lipari Riserva

Mont Blanc

Wine pairing: L'Abricot

Dark chocolate 72% with passion fruit sauce

Wine pairing: Ron Zacapa Solera 23 anni

Exotic and seasonal fruits

Iced fruits

Iced fruits and nuts from the Campania region filled with ice-cream

Persimmon sorbet and caramelized hazelnuts

THE DIGNITY OF COFFEE

Natural Indo arabica espresso

Natural Indo arabica double espresso in a large cup

Coffee with hot water

Decaffeinated Brazil Santos espresso

Cappuccino

A selection of teas and infusions

DESSERT WINES

Denomination	Year	Wineyard	Provenance	Glass	Bottle
Tokaji Kapi Aszú 5 Puttonyos ml.500	2008	Disznoko	Ungheria		
Porto São Pedro Tawny 10 anni ml. 750		Quinta das Águas	Portogallo		
Colheita Tawny Port ml. 750	1968	Quinta do Noval	Portogallo		

DESSERT WINES

Denomination	Year	Wineyard	Provenance	Glass	Bottle
L'Abricot ml. 500		Jean Marc Roulot	Francia		
Ratafia de Champagne il était une fois ml. 700		J.Selosse	Francia		
Sauternes ml. 375	2014	Rieussec	Francia		
Château d'Yquem ml. 375	2001		Francia		
Château d'Yquem ml. 750	1995		Francia		
Les Jardin de Babylone ml. 500	2008*/11	D.Dagueneau	Francia		

DESSERT WINES

Denomination	Year	Wineyard	Provenance	Glass	Bottle
Moscato d'Asti Vigna Vecchia ml. 750	2014	Ca d'Gal	Piemonte		
Barolo Chinato ml. 750	s.a.	Dott. G.Cappellano	Piemonte		
Gewürztraminer Rechtenthaler Schossleitnem Selection de grains nobles ml. 375	2015	J.Hofstätter	Alto Adige		
Picolit ml. 500	2016*/17	Marco Sara	Friuli Venezia Giulia		
Verduzzo Friulano ml. 500	2016	Marco Sara	Friuli Venezia Giulia		

DESSERT WINES

Denomination	Year	Wineyard	Provenance	Glass	Bottle
Vin Santo Occhio di Pernice ml. 375	1998	Avignonesi	Toscana		
Vin Santo Occhio di Pernice ml. 375	1995	Avignonesi	Toscana		
Muffato della Sala ml. 500	2016.	Castello della Sala	Umbria		
Bukkuram Sole d'Agosto ml. 750	2015	Marco de Bartoli	Sicilia		
Bukkuram Padre della Vigna ml. 375	2012	Marco de Bartoli	Sicilia		
Vecchio Samperi Ventennale ml. 500	s.a.	Marco de Bartoli	Sicilia		
Marsala Superiore ml. 500	1987*/88	Marco de Bartoli	Sicilia		

DESSERT WINES

Denomination	Year	Wineyard	Provenance	Glass	Bottle
Ben Rye Passito di Pantelleria ml. 375	2018	Donnafugata	Sicilia		
Ben Rye Passito di Pantelleria ml. 750	2018	Donnafugata	Sicilia		
Ben Rye Passito di Pantelleria ml. 750	2009	Donnafugata	Sicilia		