

DULCIS IN FUNDO...

The sweetest of conclusions for the best possible ending to a Sumptuous experience. 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 flavors. Which leads you to explore new horizons of taste. A sweet apostrophe. From which, now, you just have to let yourself be seduced...



DESSERT

Apple pie with berries sorbet and vanilla sauce

Wine pairing: Ben Rye

Dark chocolate 72% and passion fruit sauce

Wine pairing: Ron Zacapa Solera 23 anni

Millefoglie with mascarpone chantilly cream and raspberries

Wine pairing: Muffato della Sala

Our granita

Strawberries and cream

Fruit ice cream

Fresh and dried fruit ice cream from Campania filled with their ice cream

Assortment of exotic and seasonal fruit

Hazelnut ice cream with pralinate macadamia nuts

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
Barolo Chinato ml. 750	s.a.	D.G. Cappellano	Piemonte
Moscato Rosa Rosatum ml. 375	2016*/18	Colterenzio	Alto Adige
Muffato della Sala ml. 500	2018	Castello della Sala	Umbria
Ben Rye Passito di Pantelleria ml. 375	2020	Donnafugata	Sicily
Sherry Pedro Ximenez "Murillo Centenary" ml. 500		Emilio Lustau	Spain