



SAN CARLO
OSTERIA PIEMONTE

DESSERT MENU

summer 2016

DEGUSTAZIONE CIOCCOLATO

4 GIANDUJOTTI (classic, hazelnut, dark, sugar free) 2 PRALINE (barolo wine, lemon)
chocolate tasting

19

(Suggest pairing with RUM, COGNAC or SWEET ITALIAN WINE)

PERE "MARTIN SEC"

(pears cooked in red wine, honey, cinnamon, star anise)

15

BÖNET

(traditional piedmontese pudding : chocolate, caramel and amaretto)

10

TIRAMISU

(traditional piedmontese tiramisu: savoyardi cookies, caffe Lavazza, mascarpone cream)

12

MOUSSE DI NOCCIOLA

huzelnut mousse

12

SEMIFREDDO ALLA MENTA CON CIOCCOLATA PICCANTE

(mint semifreddo and spicy chocolate sauce)

13

AFFOGATO AL CAFFE'

(ice cream with hot Lavazza caffe)

10