

## DESSERT MENU

summer 2017

### **BIGNE' PIEMONTESE**

(piedmontese bigne' filled with vanilla chantilly cream topped with caramellized allmond)  
13

### **DEGUSTAZIONE CIOCCOLATO**

4 GIANDUJOTTI (classic, hazelnut, dark, sugar free) 2 PRALINE (barolo wine, lemon)  
chocolate tasting  
16

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

### **BÖNET**

(traditional piedmontese pudding : chocolate, caramel and amaretto)  
10

### **TIRAMISU**

(traditional piedmontese tiramisù: savoyardi cookies, caffè Lavazza, mascarpone cream)  
12

### **MILLEFOGLIE DI PERA**

(pear millefeuille, sheep ricotta, sbrisolona, cinnamon ice cream)  
14

### **CARPACCIO DI ANANAS**

(pineapple carpaccio, star anise syrup, vanilla ice cream)  
9

### **AFFOGATO AL CAFFE'**

(ice cream with hot Lavazza caffè)  
10