# I NOSTRI DOLCI DELLA NONNA

#### Tiramisu¦€7.75

Soletilla biscuits with coffee and smooth Amaretto liqueur with Mascarpone cream and chocolate chips.



#### Pannacotta di Nutella¦€7.00

Typical dessert from Turin with boiled cream and Nutella®, almond tuile and candied cherries.



#### Tortino caprese di cioccolato Nero ¦ €8.50

Chocolate and almond coulant, liquid chocolate orange filling and coconut ice cream (12min).



#### \*Biscotto bianco al pistacchio ¦ €8.75

White chocolate brownie, pistachio cream, Phisalys Strachiatella ice cream.

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#### Torta di formaggio croccante al forno (dolce)¦€7.75

Cheese cake (Mascarpone, Parmesan, Scamorza), served with Italian amarena and red fruits.

#### Crostata di pere¦€7.50

Pear, walnut and blackberry crumble with violet ice cream.



#### Affogato ¦ €6.50

Vanilla ice cream in Ristretto coffee, caramelised hazelnuts and Amaretto liqueur.



#### Gelato ¦ €5.00 x 2 scoops

Flavoured ice cream scoops: violets, mandarin sorbet, vanilla, Stracciatella and coconut.



Ask our staff about the allergens in each dish. \*Not suitable for coeliacs

#### TEA AND COFFEE

Black Tea Panetone ¦ €2.50 Brewing time. 3min

#### Green Tea Caromelino ¦ €2.50 Brewing time. 3min

Rooibos Tiramisu ¦ €2.50 Infusion time. 5min

Milky Oolong tea ¦ €2.50 Brewing time. 4min

Black Chai Tea with milk ¦ €2.50 Brewing time to taste

Lavazza coffee ¦ €1.80

### VINI DOLCI

Romate PX Duquesa ¦ €6.00/glass

Tokaji Oremus Aszú ¦ €12.00/glass

## A RELAXING TIME