

DA GIUSEPPE

DOLCI & GELATI

TIRAMISŪ AL CAFFÈ 10€

Classic coffee tiramisu
served by the spoon

PANNA COTTA 10€

Bourbon vanilla Pannacotta
& red fruits

GIUSE'S CHEESECAKE 16€

Homemade Cheesecake,
biscoff, red fruits
& its sauce

GIANDUIOTTO 18€

Chocolate & Gianduja
mousse Duo,
Piedmont hazelnuts

PAVLOVA 18€

Pavlova with
mascarpone cream,
fresh strawberries and its sauce

BABÀ AL LIMONCELLO 18€

Limoncello-infused Babà,
whipped cream
& raspberry sorbet

LA STRACCIATELLA 16€

Fior di latte ice cream
made on the spot,
chips & chocolate sauce

L'AFFOGATO 14€

Bourbon vanilla ice cream
sprinkled with a hot
espresso coffee

LA BANANA 18€

Banana and Stacciatella
ice cream,
served in its iced fruit
Maison Fruttini

L'AMARENA 16€

Fior di latte ice cream
made on the spot,
with amarena cherries

SHARING

COOKIE SBRISOLONA 28€

Homemade cinnamon Cookie,
almonds and Valrhona
chocolate, Bourbon vanilla
ice cream

NUTELLA PIZZA 28€

Padellino style pizzetta
infused with Frangelico
liquor, Piedmont hazelnuts
& vanilla ice cream



CAFFÈ & TEAS

Espresso — 04.00

Decaffeinated ESCAFFE — 04.00

Macchiato — 05.00

Cappuccino — 07.00

Earl grey Tea, english breakfast, darjeling bio — 06.00

Ceylan O.P — 06.00

Green ginger, green mint — 06.00

Détox — 06.00

DESSERT WINES

PIEMONTE

MOSCATO D'ASTI	DOCG 2023	SANT'EVASIO	12
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TOSCANA

VINSANTO DEL CHIANTI CLASSICO	DOC 2018	MARCHESI ANTINORI	32
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SICILIA

MOSCATO DI PANTELLERIA BT 50CL	DOC 2022	PELLEGRINO	18
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MILLE E UNA NOTTE	IGT 2019	DONNA FUGATA	45
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