

# Dessert menu

6 €

## Spiced pear, ricotta and cocoa

Winter Spiced Baked Pear, Ricotta and Cinnamon Mousse, Crunchy Cocoa and Almond Disc  
1, 3, 7, 8

### SUGGESTED WINE:

*Mastro Janni, Botrys,  
Moscadello di Montalcino, 2015, 8 €*

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## Hazelnut praline, persimmons and rosemary

Gianduja and Cashew Nut Log, with Hazelnut and Date Base and Persimmons and Rosemary Jelly.  
8

### SUGGESTED WINE:

*Podere Pradarolo, Il Canto del Ció,  
Colline Parmensi 2007/2020, 10 €*

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## Brigidini, Nougat and Orange

Semifreddo with Brigidini di Lamporecchio and almond brittle, orange sauce and torrone bavaroise.  
1, 3, 7, 8

### SUGGESTED WINE:

*Pastis de Saint Tropez Petanque, 6 €*

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## Suzette

Grand Marnier cake with salted caramel and chocolate, accompanied by a crispy crepe and orange marmalade.  
1, 3, 7, 8

### SUGGESTED WINE:

*Terra Prima Fonseca,  
organic Port finest reserve, 7 €*

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## Fresh fruit

Selection of fruit and fruit salads.

## Basque Cheesecake and Berris

Baked Cheesecake on a buttery bisquit base, served with a Raspberry ,blackberry and redcurant sauce  
1, 3, 7

### SUGGESTED WINE:

*Mastro Janni, Botrys,  
Moscadello di Montalcino, 2015, 8 €*

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## Almond and Tatin

Apple tarte tatin with a crispy tuille, accompanied by almond whipped cream.  
8

### SUGGESTED WINE:

*La Biancara, Passito Monte Sorio,  
Garganega, 8 €*

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## Traditional Sienese sweets, Almost Vin Santo

Selection of traditional sweets of Siena from the Senesi Fabbrica del Panforte accompanied with an organic sweet wine based on Trebbiano Ambra di Màssina.  
1, 3, 7, 8, 12

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## Creamed flavours ice-creams

Locally produced artisanal ice-creams in various creamed flavours.  
1, 3, 7, 8

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## Fruit flavours ice-creams

Locally produced artisanal ice-creams in various fruit flavours.

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## Selection of cheeses

7

4 pz – 12 €

6 pz – 18 €

8 pz – 24 €