



ENGLISH

home made sweets

with love & organic ingredients

LEMON CURD* 1, 3, 7
delicate meringue lemon curd on crispy briseè
7 euro

TIRAMISÙ* 1, 3, 7
traditional recipe with happy organic eggs,
creamy mascarpone cheese
and crunchy caramelized coffee flakes
8 euro

I LOVE CRUMBLE* 1, 8
apple crumble with turmeric,
brown sugar, ginger and cinnamon
7 euro **VEGAN**

CIOCCOLATO MANIA!* 1, 6
soft chocolate cake
with dark chocolate icing
and raspberry coulis
7 euro **VEGAN**

CHEESE CAKE DELIGHT* 1, 3, 7, 8
with raspberry sauce
7 euro

**ITALIAN GRANNY
SOUR CHERRY TART *** 1, 3, 7
on a thin and crispy layer of shortcrust
with incredible sour cherry jam
5 euro

VIVI BROWNIES* 1, 3, 5, 7, 8
a handful of hazelnuts and soft chocolate,
served with whipped cream
5 euro

from gourmet labs°

APPLE WALNUT CAKE 1, 3, 7, 8
with warm cream
6 euro

TARTE TATIN° 1, 3, 7
upside-down apple tart with pastry baked
over slices of wonderfully caramelized apples
6 euro

CHOCOLATE FLAN° 1, 3, 7, 8
served with whipped cream
7 euro

with dessert

our selection of organic liquors selection

Argo
PASSITO DI SAGRANTINO
Moretti Omero (Umbria)
Sagrantino 100%
7 euro

Ambrosia
PASSITO DI GEWURTZTRAMINER
Le Clocher (Val d'Aosta)
100% Gewurtztraminer
6 euro

VIN SANTO RISERVA
Sorelle Palazzi - (Toscana)
Trebiano, Malvasia Toscana e Colombana
6 euro

after dessert

GRAPPE
Nebbiolo
Delicate, white - 41°
Fratelli Rovero (Piemonte)
5 euro

Moscato
Delicate, amber-colored
43° (3 years in barrique)
Fratelli Rovero (Piemonte)
6 euro

Barbera
Dry - white 46°
Fratelli Rovero (Piemonte)
6 euro

ORGANIC HERBAL LIQUEURS
SARANDREA
Lazio
3 euro
Liquorice Liquor
Liquor Ratafia
Genziana Elisir
Artichoke Liquor
Wild Fennel Elisir
Amaro Tonic

Allergens have been indicated next to each description,
please refer to the table on the back of the menu.