

MOUNTAIN MILK ICE CREAM

Made with fragrant fresh milk from the Asiago plateau, churned exclusively to order to ensure maximum quality. Please allow **approximately 10 minutes** for preparation.

PLAIN	12
WITH WILD BERRIES COMPOTE	15
WITH SALTED CARAMEL AND ALMONDS	15
WITH DARK CHOCOLATE	15

Dessert

TRADITIONAL TIRAMISÙ made with a double layer of coffee-soaked ladyfingers, mascarpone cream and cocoa.	8
LATTE BRULÈ (ancient rural dessert) caramel custard similar to crème caramel, but with a deeper, more intense flavor; prepared with mountain milk, eggs, vanilla, rum, citrus zest, cinnamon and cloves.	8
STRAWBERRIES with lemon, sugar and whipped cream	8
CHEESECAKE made with Kasatella from Caseificio Pennar, served with wild berries compote	10
FRUIT SORBETS our staff will be pleased to inform you of today's available flavours	12
SWEET LEMON AND RICOTTA DUMPLINGS with chocolate chunks and sauce	10
APPLE, ALMOND AND RASPBERRY CRUMBLE Lightly scented with cinnamon – requires approximately 15 minutes baking time. (gluten-free, lactose-free)	13

Sweet wines

Recioto Rosso della Valpolicella Bertani '22 –Veneto–	10
Torcolato IoMazzucato '18 –Veneto–	8
Canthus Petit Manseng Passito Colterenzio '18 –Trentino A.A.–	8
Muffato Della Sala Antinori '20–Umbria–	15
Salento Primitivo Es più sole Gianfranco Fino '17 –Puglia–	15
Moscato di Pantelleria Kabir Donnafugata '14 –Sicilia–	12
Terre Siciliane Passito Duci T. La Fauci '22 –Sicilia–	12
Porto 10 Y.O Tawny Kopke –Portogallo–	15
Porto Ruby Van Zellers –Portogallo–	10
Porto Tawny Van Zellers –Portogallo–	12
Sherry Jerez Xérès Pedro Ximénez Nectar González Byass –Spagna–	10

Coffee and infusions

COFFEE INDONESIA Selection – Nespresso Professional – 100% Arabica	3
Special “Nespresso Professional” coffee selections available. Chef Dal Degan is ambassador for the Nespresso Professional Sustainability Project. Our full coffee list is available upon request.	
ESPRESSO WITH LIQUEUR	5
CAPPUCCINO	4
HERBAL INFUSIONS made with mountain herbs, fruits and flowers	6
Wellness – Relax – Harmony – Fruit – Wild herbs – Chamomile	

External cake policy

Dear guest, if you wish to bring a cake or dessert produced outside our restaurant for birthdays or special occasions, prior notice is required.

In this case, the following rules apply:

For traceability and to exempt the restaurant from any potential health issues related to the dessert, we require a copy of the purchase receipt and a declaration from the producer detailing ingredients, allergens and storage conditions.

All pastry shops are required to provide this documentation upon request.

Homemade desserts are not permitted, as they are not traceable.

A “cake service fee” of €5 per person will be added to the bill to partially cover the loss of dessert sales and the costs we still incur, including proper storage, service by our staff and the use and washing of tableware.