

# DESSERT

*Ingredient focused. Precision.  
Essential sweetness.  
Contrast and depth.*

*Christina Spalvieri*



*Guests are kindly requested to inform the dining room staff of any dietary requirements or ingredient exclusions prior to ordering.*

*An HACCP system compliant with current regulations is in place for all dishes and preparations listed on the menu.*

*For any information regarding the presence of substances or allergens, please contact our dining room staff.*

*All seafood products undergo rapid temperature reduction in accordance with HACCP regulations, in order to guarantee maximum food safety and preserve their organoleptic qualities.*

*Fish intended to be consumed raw has undergone preservative treatment (-20°C for 24 hours) in compliance with EC*

*Regulation 853/2004 of the Ministry of Health. Products treated at origin may be frozen.*

*The restaurant does not accept separate or split payments.*

*We look forward to welcoming you again for another special experience and kindly remind you that our guests may benefit from a preferential parking rate at Via del Vantaggio 44.*

**MICHELIN**  
**2025**

  
**RELAIS &  
CHATEAUX**

## DESSERT PAIRINGS

Mandarin, cardamom, caramel  
*Gewürztraminer Nussbaumer – Tramin*  
*or Saracco – Moscato d'Asti*

Apple, spices, zabaglione  
*Château Guiraud – Sauternes*  
*or Cusumano – Moscato dello Zucco*

Honey, goat camembert  
*Mazzi – Recioto della Valpolicella*  
*or Château Guiraud – Sauternes*

Dark chocolate soufflé  
*Bodegas Santa Petronila – Pedro Ximénez*  
*or Mazzi – Recioto della Valpolicella*

## DESSERT MENU

15

MANDARIN, CARDAMOM, CARAMEL, SMOKED MILK ICE CREAM

APPLE, PUFF PASTRY, SPICES, ZABAGLIONE

SEMIFREDDO WITH HONEY, GOAT CAMEMBERT

DARK CHOCOLATE SOUFFLÉ, BUTTERMILK ICE CREAM, COCOA MISO  
(MINIMUM 2 PERSONS)