

DESSERT

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

Christian 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 preventive 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



DESSERT PAIRINGS

SOUFFLÉ, WILD STRAWBERRY, YOGURT, BASIL
Gewürztraminer Vendemmia Tardiva – Tramin
Moscato d'Asti – Saracco

ALMOND, PEAS, MINT, ELDERFLOWER
Moscato d'Asti – Saracco
Gewürztraminer Vendemmia Tardiva – Tramin

RHUBARB, PASTRY, GINGER, TONKA BEAN
Château Guiraud – Sauternes
Moscato dello Zucco – Cusumano

CHOCOLATE, GRAPE MUST, WHISKY, BAY LEAF
Pedro Ximénez – Bodegas Santa Petronila
Recioto della Valpolicella – Mazzi

DESSERT MENU

15

SOUFFLÉ, WILD STRAWBERRY, YOGURT, BASIL

ALMOND, PEAS, MINT, ELDERFLOWER

RHUBARB, PASTRY, GINGER, TONKA BEAN

CHOCOLATE, GRAPE MUST, WHISKY, BAY LEAF