

## VINI DOLCI

*dessert wines*

2023, Moscato di Pantelleria “Kabir” Donnafugata, Sicilia.....	90
2013, Verduzzo, Russiz Superiore, Venezia Giulia .....	100
2016, Sauternes, Château Doisy-Vedrines, 2er Cru Classé, France .....	120
20 YO Tawny, Taylor’s, Portugal.....	140
2016, “Vin Santo Occhio di Pernice”, Il Borro, Toscana .....	160

## DIGESTIVI

*digestives*

### Amari

Fernet Branca .....	55
Amaro Montenegro .....	60
Averna.....	60
Amaro Nonino.....	60

### Liquori

Amaretto.....	60
Frangelico.....	70
Il Borro Limoncello.....	50
Sambuca.....	60

### Cocktail

Sgroppino.....	85
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### Grappa

Nonino Moscato.....	60
Nonino Chardonnay .....	70
Gaja & Rey.....	110
Grappa Luce .....	140

### Caffe

Espresso.....	28
Black Coffee.....	30
Double Espresso .....	30
Cappuccino.....	30

### Herbal Teas .....

English Breakfast, Earl Grey, Jasmine,  
Fresh Mint, Green Sencha, Chamomile



## DOLCI *desserts*

**Gelato all' olio "Primo raccolto" del Borro (D)(E) • 48**  
*Il Borro "Primo raccolto" extra-virgin olive oil ice cream*

**Gelato allo yogurt e litchi (D)(G) • 48**  
*Creamy yogurt ice cream, Oats crumble, fresh Lychee*

**Sfogliatina calda di mele, gelato alla vaniglia (N)(G)(D) • 70**  
*Warm apple tart, vanilla ice cream*

**Zuccotto alle fragole (D) • 90**  
*Meringue sphere filled with yogurt ice cream, strawberry compote, raspberry compote, white chocolate, fresh strawberries and raspberries*

**Torta al formaggio fresco (N)(G)(D) • 90**  
*Cheesecake, Tahiti vanilla pods, blueberry compote*

**Tarte al limone di Amalfi (N)(G)(D) • 65**  
*Amalfi lemon, custard cream, sablée tart, raspberry compote*

**Profiterole al pistacchio (N)(G)(D)(E) • 90**  
*Bigne' stuffed with Italian pistachio cream and chocolate*

**Delizia alla pera (D)(G)(N) • 65**  
*Poached pears, almond crumble, cinnamon, mascarpone*

**Nocciola e caffè (D)(G)(E)(N) • 60**  
*Brownies, chocolate mousse, coffee ganache*

**Tiramisù (G)(D)(E) • 68**  
*Mascarpone, lady finger biscuits, espresso coffee, cocoa powder*

**Torta vegana (VG)(N) • 65**  
*Chocolate tart, raspberry, caramelised banana ice cream*

**Fondente al cioccolato (N)(D) • 80**  
*Gluten free chocolate fondant, gelato fiordilatte, caramel sauce, nuts (optional)*

**Gelati e sorbetti del giorno (D) • 65**  
*Daily gelato and sorbet selection (3 flavors per serving)*

**Frutta esotica (VG) • 95**  
*Fruit platter*

## FORMAGGI TOSCANI "DE MAGI"

*"It's difficult to explain a passion, you can only taste it"*

**Andrea De Magi**

**Tagliere "De Magi" • 245**

*Whole "De Magi" selection cheese board, organic "Il Borro" honey, fruits, crackers*

**Pinetta • 49 (50g)**

*Creamy blue cheese, made from pasteurised goat milk  
Perfectly balanced between spiciness, saltiness and sweetness*

**Pecorino "Il Giovane" • 47 (50g)**

*Typical Tuscan pecorino soft cheese, made from pasteurised sheep milk  
Slightly salty, with hints of fresh grass*

**Scoiattolino • 49 (50g) (N)**

*Semi-soft cheese flavoured with organic hazelnut from Piedmont, made from pasteurised sheep milk  
Slightly salty but sweet in the mouth*

**Tuberino • 49 (50g)**

*Semi-soft cheese flavoured with Truffle, made from pasteurised sheep milk  
Slightly salty but sweet in the mouth*

**Piccantino • 47 (50g)**

*Semi-soft cheese flavoured with red chilli, Made from pasteurised sheep milk  
Slightly salty but sweet in the mouth, spicy but not excessively*

**Buhaiolo • 67 (50g)**

*Semi-hard cheese flavoured with fennel seeds, made from pasteurised sheep milk  
Slightly sweet and grainy*

**Il Dado • 47 (50g)**

*Semi-hard cheese made from pasteurised cow milk  
Balanced sapidity, fermented grass aroma*

**Piparello • 45 (50g)**

*Aged cheese with balanced saltiness and sweetness, Made from pasteurised sheep milk  
It crumbles in the mouth*