

VINI DOLCI

dessert wines

2024, Moscato di Pantelleria “Kabir” Donnafugata, Sicilia.....	90
2013, Verduzzo, Russiz Superiore, Venezia Giulia	100
20 YO Tawny, Taylor’s, Portugal.....	140
2016, “Vin Santo Occhio di Pernice”, Il Borro, Toscana	160
2012, Sauternes, Château Doisy-Vedrines, 2er Cru Classé, France	170

DIGESTIVI

digestives

Amari

Fernet Branca	70
Amaro Montenegro	65
Averna.....	65
Amaro Nonino.....	70

Liquori

Amaretto.....	65
Frangelico.....	70
Il Borro Limoncello.....	60
Sambuca.....	70

Cocktail

Sgroppino.....	90
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Grappa

Nonino Moscato.....	60
Nonino Chardonnay	80
Gaja & Rey	150
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



IL BORRO
TOSCANA



10% PROCEEDS FROM OUR PINK MENU WILL GO TO AL JALILA FOUNDATION

Al Jalila Foundation is a forerunner in raising awareness on the importance of early detection of breast cancer, furthering patient support with medical treatment and investing in local breast cancer research.

#PINKtober #AJFpartnerships #transformHERlife

Prices are subject to 7% municipality fees and 5% VAT.



DOLCI

desserts

Sfogliatina calda di mele, gelato alla vaniglia (N)(G)(D)(E) • 70

Warm apple tart, vanilla ice cream

Zuccotto alle fragole (D)(E) • 90

Meringue sphere filled with yoghurt ice cream, strawberry compote, raspberry compote, white chocolate, fresh strawberries and raspberries

Torta al formaggio fresco (N)(G)(D)(E) • 90

Cheesecake, Tahiti vanilla pods, blueberry compote

Sapori da Amalfi (N)(G)(D)(E) • 75

Ricotta mousse, oats crumble Amalfi lemon gel and curd

🌸 Meringa e Frutti di Bosco (D)(E) • 70

Summer berries pavlova, blueberry ice cream, blueberry mousse

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)(E) • 80

Gluten free chocolate fondant, gelato fiordilatte, caramel sauce, nuts (optional)

Frutta esotica (VG) • 95

Fruit platter

IL BORRO ORGANIC PRODUCTS

Il Borro olive oil • 65

Organic extra-virgin olive oil (100ml)

Tasting notes: Floral, fruity, and herbal notes

Miele del Borro millefiori • 65

Wildflower organic honey (30g)

Scent: Light to medium intensity

Il Borro olive oil • 275

Organic extra-virgin olive oil (500ml)

Tasting notes: Floral, fruity, and herbal notes

Miele del Borro millefiori • 275

Wildflower organic honey (450g)

Scent: Light to medium intensity

IL BORRO'S ARTISANAL GELATO

A sweet celebration of authenticity



OUR SIGNATURE CREATION

Gelato all'Olio "Primo Raccolto" del Borro (V)(N)(E)(G)(D) • 55

One quenelle of artisanal gelato made with first-press extra virgin olive oil from our Relais & Châteaux Il Borro estate in Tuscany — elegant, creamy, and a true taste of our land

Served with an artisanal cantuccio, as Tuscan tradition commands

Gelato Del Giorno (V)(D) • 95

A daily surprise created by our pastry chef using premium seasonal ingredients

Allergens may vary depending on today's flavour selection

Yoghurt Gelato (V)(D) • 95

Made with authentic slow-drained yoghurt known for its velvety texture and perfectly balanced richness

Choose your own topping: 15

Amarena cherries, seasonal fruits, Il Borro organic honey with pecan nuts, melted chocolate

Selezione di Sorbetti • 65

A daily selection of artisanal sorbet, crafted with natural ingredients using Il Borro's exclusive recipes (3 flavors per serving)

Please ask your server for today's available flavors