

Dessert menu

6 €

Strawberry in bloom

Strawberry panna cotta served with vanilla bavarian cream, crispy biscuit, lemon and mint gel.

1, 3, 7

SUGGESTED WINE:

Mastro Janni, Botrys, Moscadello di Montalcino, 2015, 8 €

Pecan and Chocolate

Pecan, chocolate, and coconut brownie, accompanied by a pecan praline and dark chocolate ganache.

8

SUGGESTED WINE:

Podere Pradarolo, Il Canto del Ció, Colline Parmensi 2007/2020, 10 €

Brigidini, nougat and orange

Semifreddo with Brigidini di Lamporecchio and almond brittle, orange sauce and torrone bavaroise.

1, 3, 7, 8

SUGGESTED WINE:

Pastis de Saint Tropez Petanque, 6 €

Lemon Tarte, sparkling wine, and raspberries

A crisp pastry crust encasing a creamy lemon and mascarpone filling, accompanied by a reduced sparkling wine sauce and raspberries.

1, 3, 7, 8

SUGGESTED WINE:

Villa Massa, Limoncello di Sorrento, 5 €

Selection of cheeses

7

4 pz – 12 €

6 pz – 18 €

8 pz – 24 €

Focaccia rapolanese

Typical dessert of Rapolano Terme consisting of two almond pastry discs enclosing a layer of custard.

1, 3, 7, 8

SUGGESTED WINE:

Tunia, Passatempo, 10 €

English-style Apricot

Sticky toffee apricot pudding with apricot and pistachio jam and yogur and lavender mousse.

3, 7, 8, 12

SUGGESTED WINE:

Valdespino El Candao Pedro Ximenez Sherry, 7 €

Traditional Sienese sweets, almost Vin Santo

Selection of traditional sweets of Siena from the Senesi Fabbrica del Panforte accompanied with an organic sweet wine based on Trebbiano Ambra di Mässina.

1, 3, 7, 8, 12

Creamed flavours ice-creams

Locally produced artisanal ice-creams in various creamed flavours.

1, 3, 7, 8

Fruit flavours ice-creams

Locally produced artisanal ice-creams in various fruit flavours.

Fresh fruit

Selection of fruit and fruit salads.