

Dessert menu

6 €

Figs, walnuts, grapes and yogurt

A crunchy sablé and walnut frangipane are paired with a sweet fig jam, all lightened by a yogurt Bavarian cream with vanilla semi-candied grapes.
1, 3, 7, 8

SUGGESTED WINE:

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

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, 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 €

Pear, Cocoa and Mulled Wine

A cocoa base topped with a layer of chocolate tenerina and wine-poached pears. Served with whipped cream scented with mulled wine.
1, 3, 7, 12

SUGGESTED WINE:

Ambra di Mässina, Occhio di Pernice, 2016, 8 €

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 €

Tarte Tatin 2.0

Diced baked apple wrapped in a caramel sauce and set on a crisp puff-pastry basket. A silky crème anglaise completes the dessert.
1, 3, 7

SUGGESTED WINE:

Mastro Janni, Botrys, Moscadello di Montalcino, 2017, 8 €

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.