

dessert

6 €

Summer Sacher

Chocolate dessert with a crunchy base, chocolate mousse and apricot heart, served with a quenelle of fiordilatte gelato.

3, 7

SUGGESTED WINE:

*Podere Pradarolo, Il Canto del Cio',
2007/2020, 10 €*

Almond, Saba and Apple

Toasted almond blancmange scented with cinnamon, served with pure saba reduction and a lightly caramelised apple brunoise.

8, 12

SUGGESTED WINE:

Adriatico, Amaretto, 7 euro

Strawberry and Chocolate

White chocolate dessert with a strawberry heart, served with cocoa crumble.

1, 7

SUGGESTED WINE:

Barbeito, Madeira Seco Sercial 10 YO, 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 Massigna.

1, 3, 7, 8, 12

Fresh fruit

Selection of fruit and fruit salads.

Ricotta, citrus notes and pistachio

Light ricotta mousse with mandarin gelée centre, soft pistachio sponge, orange namelaka and bergamot and clementine gel.

1, 3, 7, 8

SUGGESTED WINE:

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

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 €

Brigidini, Nougat and Orange

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

1, 3, 7, 8

SUGGESTED WINE:

Pastis de Saint Tropez Petanque, 6 €

Selection of cheeses 4 pz – 12 €

7 6 pz – 18 €

8 pz – 24 €

Artisanal Ice Cream

A selection of assorted cream and fruit flavors.

1, 3, 7, 8