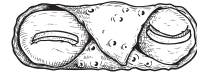


DALLA NOSTRA PASTICCERIA - FROM OUR PASTRY CHEF

FIORIERA DI TIRAMISU CON TERRA AL CIOCCOLATO
Tiramisu with chocolate soil
6,50€

CREME BRULEÉ 5,50€

CANNOLO SICILIANO,
CANDITI ARTIGIANALI, PISTACCHI E CIOCCOLATO
Sicilian cannolo with our candied fruit, pistachio and chocolate
6€

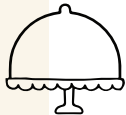


TORTA DELLE ROSE SU CREMA CHANTILLY
"Roses cake" with chantilly cream
6€

MINI TORTA FORESTA NERA CON FRAGOLINE DEL BOSCO 6,50€
Black forest cake with wild strawberries

PAVLOVA, CREMA AL COCCO E MANGO CANDITO 6,50€
Pavlova, coconut cream & candied mango

ANANAS BRULEÉ, ZUCCHERO DI CANNA E CANNELLA 5€
Pineapple bruleé with sugar cane and cinnamon



DEGUSTAZIONE DI SBRISOLONE FATTE IN CASA 6€

CLASSICA, PISTACCHIO, NOCCIOLA, CIOCCOLATO CON ARACHIDI
tasting of "sbrisolona", typical Mantuan mini cakes:
classic, pistachio, hazelnut & chocolate with peanuts

ALZATA DI PASTICCERIA SECCA 6€
HOMEMADE MIGNON PASTRIES

CAFFE ESPRESSO GOURMET 4€
CAPPUCCINO GOURMET 5€
TE GOURMET 6€



CON SELEZIONE DI PASTICCERIA SECCA
with homemade mignon pastries