

PARMA
ROTTA





HOME-MADE CONFECTIONERY

Caramel and peanut crostata

Cinnamon cremoso, figs and walnuts on rice and cocoa nibs pastry

Coffee and liquorice spumone with nocino liquor sauce

Chocolate and caramel parfait with crunchy almond nougat and sabayon

Spit-roasted pineapple marinated in brown sugar and cinnamon served with custard ice-cream

Zuppa inglese (custard and chocolate trifle strong)

Three chocolates terrine

A cup of hot sabayon with miniature pastries

Milk Ice cream served with:chocolate,strawberry,sabayon,spanish sauce

Lemon sorbeit with candied lemon zest

Sbrisolona cake (the autentich cake from Mantova)

€ 10,00

Upon request a glass of wine may be served to drink with your dessert:

Dessert wines € 4,00

Straw wines € 7,00

Late vintage wines € 15,00/20,00

