

PARMA
ROTTA





HOME-MADE CONFECTIONERY

*Tempered chocolate shell filled with light coconut mousse,
served with passion fruit sauce and lime gel*

*Crunchy mille-feuille, brandy aromatized mascarpone,
lemon chantilly and mango compote*

Parma Rotta affogato with our home made gelato

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

Berries cheese cake

Zuppa inglese (custard and chocolate trifle strong)

Sbrisolona cake (the autentic cake from Mantova)

Three chocolates terrine

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

Lemon sorbeit with candied lemon zest

€ 12,00

Big size gelato: chocolate, custard and cream served with
candied almonds, caramelized hazelnut,
salted mou, meringue and friandises

€ 15,00

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

Straw wines € 8,00

Late vintage wines € 15,00/20,00

