

PARMA  
ROTTA



## HOME-MADE CONFECTIONERY

*"Sweet citrus"...orange bavaois,  
chocolate rocks and persimmon purée*

*Giandua and lemon cream, wafer bisquit and milk chocolate  
ganache*

*Chocolate and caramel parfait with crunchy almond nougat and  
sabayon*

*A cup of hot sabayon with miniature pastries*

*Soft mascarpone mousse and coffee*

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

*Zuppa inglese (custard and chocolate trifle strong)*

*Three chocolates terrine*

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

Assortment of praline

Lemon sorbeit with candied lemon zest

Sbrisolona cake (the autentic cake from Mantova)

€ 11,00

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

