BVLGARI

IL RISTORANTE

NIKO ROMITO

# DESSERT MENU



# VINI DA DESSERT
## *LIQUEUR WINES*

Castello della Sala,
IGT Umbria “Muffato della Sala” 2022
32

Marco de Bartoli, DOC Marsala Superiore Oro
Riserva Vigna la Miccia 2018
*24*

Cappellano, Barolo Chinato
*24*

Cantina Girlan,
DOC Alto Adige “Pasithea Rosa” 2023
*24*

Cantina Girlan,
DOC Alto Adige “Pasithea Oro” 2023
*28*

Quinta do Noval, AOC Porto Tawny 20 ans
*32*

Pereira D’Oliveira, Boal 1986
*89*

Château D’Yquem,
AOC Sauternes 1er Cru Supérieur 2020
*115*

# DESSERTS

Crostata cioccolato al latte e tartufo bianco
***Milk chocolate tart with white truffle***
***70***

Kiwi, crema di mandorle e verbena
***Kiwi, almond cream and verbena***
***23***
*Pairing: Cocktail Signature "Rhum, Kiwi, Cocoa"*

Meringata al limone e dragoncello
***Meringue, lemon mousse, lemon sorbet and tarragon***
***23***
*Pairing: Cantina Girlan, DOC Alto Adige "Pasithea Oro" 2023*

Cremoso al cioccolato, pralinato di mandorle e sorbetto al cacao
***Chocolate mousse, almond praliné and cocoa sorbet***
***23***
*Pairing: Quinta do Noval, AOC Porto Tawny 20 ans*

Zuccotto alla nocciola salsa all'arancia
***Hazelnut icecream, sponge cake and orange sauce***
***23***
*Pairing: Château D'Yquem,AOC Sauternes 1er Cru Supérieur 2020*

***Tiramisù***
***24***
*Pairing: Marco de Bartoli, DOC Marsala Superiore Oro*
*Riserva Vigna la Miccia 2018*

Sorbetti e gelati
***Sorbets and ice creams***
***8 / 16 / 24***

Selezione di formaggi italiani
***Italian cheese selection***
***29***
*Pairing: Pereira D'Oliveira, Boal 1986*

# HOT DRINKS

## COFFEES

| | |
|---|---|
| Espresso | *12* |
| Americano coffee | *12* |
| Double espresso | *14* |
| Espresso macchiato | *13* |
| Latte macchiato | *16* |
| Cappuccino | *16* |

BLACK TEAS

English Breakfast, Earl Grey, Darjeeling, Oolong caramel,
Smoky Lapsang, Four red fruits
*18*

GREEN TEAS

Green Sencha Fukuyu, Oriental green tea,
Mint green tea, Matcha, Jasmine
*18*

HERBAL TEAS

Chamomile, Peppermint, Verbena, Linden, Herbal Tea of the
Shepherd, Herbal Tea of Wonders
*18*

HOMEMADE HERBAL TEA

Ginger, lemon and honey
*22*

Prices incl. VAT

The register of the allergens in our dishes is available in the restaurant room.
Our meats are of French, German and Belgian origin.
Vegan.
Fair trade products.
Thank you for informing us about your allergies when you place your order so we can guide you towards the best choice.
No smoking or vaping inside the restaurant, bar and lounge.