

VINI DOLCI

dessert wines

2023, Moscato di Pantelleria “Kabir” Donnafugata, Sicilia.....	90
2013, Verduzzo, Russiz Superiore, Venezia Giulia	100
10 YO Tawny, Taylor’s, Portugal.....	110
2016, “Vin Santo Occhio di Pernice”, Il Borro, Toscana	150
2012, Sauternes, Château Doisy Daëna, 1er Cru Classé, France	170

DIGESTIVI

digestives

Amari

Fernet Branca	55
Amaro Montenegro	60
Averna.....	60
Amaro Nonino.....	60

Liquori

Amaretto.....	60
Frangelico.....	70
Il Borro Limoncello.....	50
Sambuca.....	60

Cocktail

Sgroppino.....	85
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Grappa

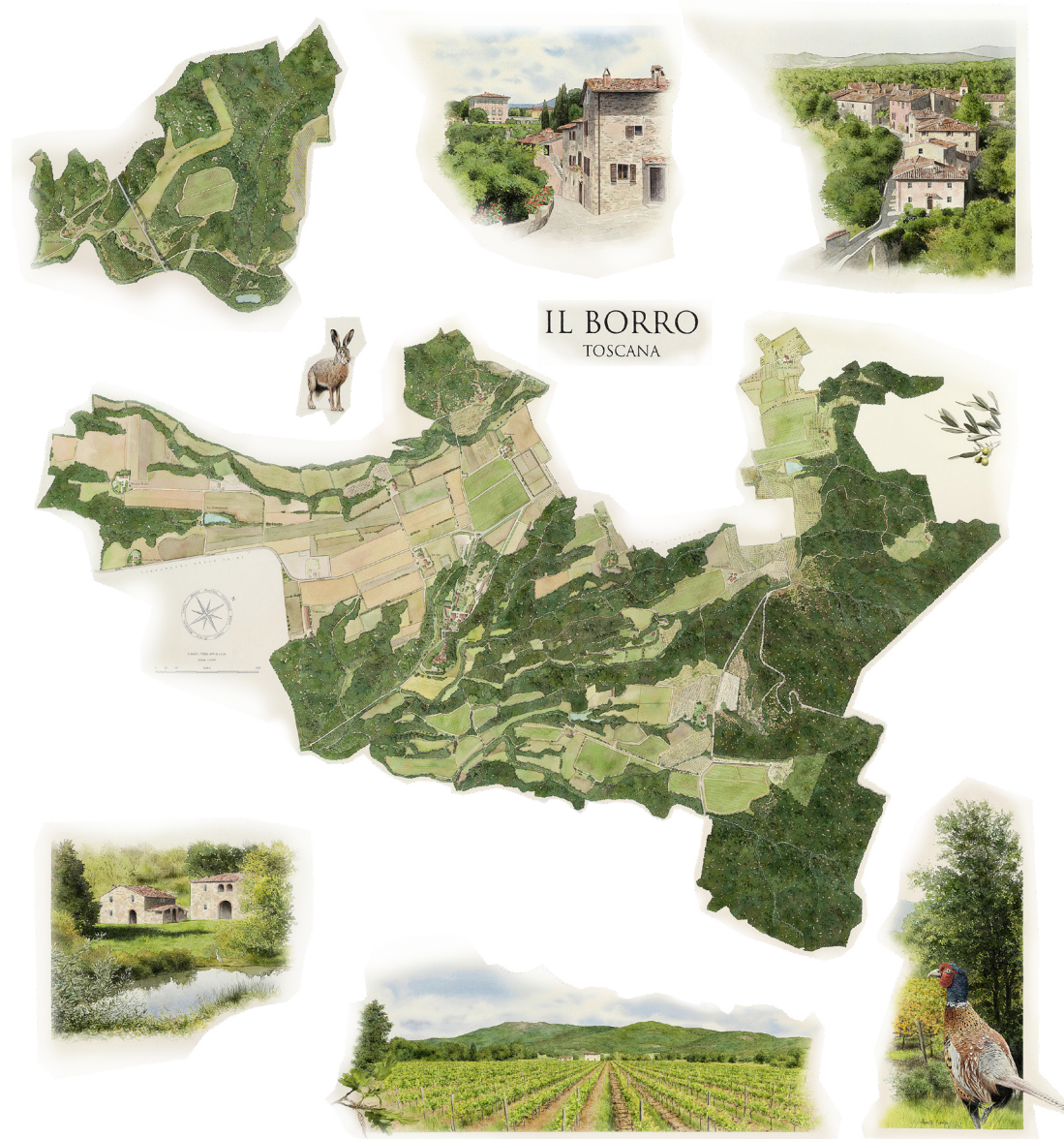
Nonino Moscato.....	60
Nonino Chardonnay	70
Gaja & Rey.....	110
Grappa Luce	140

Caffe

Espresso.....	28
Black Coffee.....	30
Double Espresso	30
Cappuccino.....	30

Herbal Teas

English Breakfast, Earl Grey, Jasmine,
Fresh Mint, Green Sencha, Chamomile



DOLCI *desserts*

Gelato all' olio "Primo raccolto" del Borro (D)(E) • 48

Il Borro "Primo raccolto" extra-virgin olive oil ice cream

Sfogliatina calda di mele, gelato alla vaniglia (N)(G)(D) • 70

Warm apple tart, vanilla ice cream

Zuccotto alle fragole (D) • 90

Meringue sphere filled with yoghurt ice cream, strawberry compote, raspberry compote, white chocolate, fresh strawberries and raspberries

Mousse al cioccolato bianco e mandarino

con gelato ai pinoli (N)(V)(G)(D) • 70

White chocolate and mandarin mousse with pine nuts ice cream

Torta al formaggio fresco (N)(G)(D) • 90

Cheesecake, Tahiti vanilla pods, blueberry compote

Tarte al limone di Amalfi (N)(G)(D) • 65

Amalfi lemon, custard cream, sablée tart, raspberry compote

Profiterole al pistacchio (N)(G)(D)(E) • 90

Bigne' stuffed with Italian pistachio cream and chocolate

Tiramisù (G)(D)(E) • 68

Mascarpone, lady finger biscuits, espresso coffee, cocoa powder

Torta vegana (VG)(N) • 65

Chocolate tart, raspberry, caramelised banana ice cream

Fondente al cioccolato (N)(D) • 80

Gluten free chocolate fondant, gelato fiordilatte, caramel sauce, nuts (optional)

Gelati e sorbetti del giorno (D) • 65

Daily gelato and sorbet selection (3 flavors per serving)

Frutta esotica (VG) • 95

Fruit platter

FORMAGGI TOSCANI "DE MAGI"

"It's difficult to explain a passion, you can only taste it"

Andrea De Magi

Tagliere "De Magi" • 275

*Whole "De Magi" selection cheese board,
organic "Il Borro" honey, fruits, crackers*

Pinetta • 68 (50g)

*Creamy blue cheese, made from pasteurised goat milk
Perfectly balanced between spiciness, saltiness and sweetness*

Pecorino "Il Giovane" • 63 (50g)

*Typical Tuscan pecorino soft cheese, made from pasteurised sheep milk
Slightly salty, with hints of fresh grass*

Scoiattolino • 68 (50g) (N)

*Semi-soft cheese flavoured with organic hazelnut from Piedmont,
made from pasteurised sheep milk
Slightly salty but sweet in the mouth*

Tuberino • 68 (50g)

*Semi-soft cheese flavoured with Truffle, made from pasteurised sheep milk
Slightly salty but sweet in the mouth*

Piccantino • 65 (50g)

*Semi-soft cheese flavoured with red chilli, Made from pasteurised sheep milk
Slightly salty but sweet in the mouth, spicy but not excessively*

Buhaiolo • 90 (50g)

*Semi-hard cheese flavoured with fennel seeds,
made from pasteurised sheep milk
Slightly sweet and grainy*

Il Dado • 66 (50g)

*Semi-hard cheese made from pasteurised cow milk
Balanced sapidity, fermented grass aroma*

Piparello • 70 (50g)

*Aged cheese with balanced saltiness and sweetness,
Made from pasteurised sheep milk
It crumbles in the mouth*