

DESSERT MENU

CAKES

SETTEVELI Triple layers of chocolate, a combination of white, milk and dark	5.50	MILLEFOGLIE AL CAMELLO Italian millefoglie with amaretto and chocolate	5.50
CANNOLI Traditional Sicilian cannoli filled with sweet ricotta	5.50	IL FORNO CHOCOLATE BOMB Il Forno's homemade coconut cheesecake bomb served on an almond crumble accompanied by a melted rum and chocolate sauce	5.50
MACEDONIA DI FRUTTA Fruit salad served with zabaione sauce, strawberry ice cream and sugar glass	5.95	TRADITIONAL TIRAMISU Handmade sponge fingers soaked in espresso coffee and layered with mascarpone cream	5.50
CROSTATA DI PESCHE Sliced glazed peach tart served with vanilla ice cream and raspberry coulis	5.95	PANNACOTTA FRUTTI DI BOSCO Pannacotta with a coulis of forest fruits	5.95
FIAN CIOCCOLATO Melt in the middle chocolate fondant served with vanilla ice cream	5.95	FORMAGGI Selection of cheeses, jam and biscuits	9.95

GELATERIA

BANANA SPLIT Fresh banana with vanilla and chocolate ice cream, whipped cream garnished with chocolate sauce and a sprinkle of crushed hazelnuts	5.95	COPPA AMARENA Base of crushed biscuits soaked in port, a layer of vanilla ice cream, covered in amarena cherry sauce with a garnish of whipped cream and black cherries	6.95
AFFOGATO AL CAFFE Vanilla ice cream served with espresso coffee and your choice of Amaretto or Baileys liqueur and Amaretto biscuits	6.95	AFFOGATO AL CIOCCOLATO Vanilla ice cream served with hot chocolate sauce and a garnish of whipped cream and a sprinkle of chocolate shavings	5.95

DESSERT WINE

VIN SANTO SANCTUS (750ml) Dessert glass 125ml	51.00 9.75	MOSCATO D'ASTI (37.5cl) Dessert glass 125ml	24.00 5.00
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