



LA CANTINA DEL
POGGIACCIO

RISTORANTE



THE DESSERT MENU

HOMEMADE SWEETS

TIRAMISÙ

The most famous Italian dessert in the world.

Handmade with eggs from free-range hens in Pievescola (Siena) and original Italian ladyfingers with espresso coffee.

SPRING CHEESECAKE

Made with fresh local ricotta and strawberries, it is perfect for this season, light and very tasty. Topping of your choice: strawberries, berries, chocolate, pistachios.

ZUPPA INGLESE

A classic Tuscan dessert made with original Italian ladyfingers, Alchermes liqueur, english cream and chocolate cream.

CANTUCCI

Home-made Tuscan almond biscuits.

VIN SANTO

Sweet dessert wine of our production, Vin Santo "La Cantina del Poggiaccio 2015".

CANTUCCI AND VIN SANTO

Home-made Tuscan almond biscuits served with Vin Santo "La Cantina del Poggiaccio 2015".

ICE CREAM

Fresh homemade ice cream. Flavours: stracciatella, strawberry, dark chocolate of Madagascar.

FRESH STRAWBERRIES

Cup of fresh strawberries.

With ice cream (Flavours: stracciatella, strawberry, dark chocolate of Madagascar).

FRESH CHERRIES

Fresh cherries on ice (May/June).

PINEAPPLE CUT WITH LIQUEUR

Pineapple carpaccio flavored with "Strega" liqueur.

