



LA CANTINA DEL  
**POGGIACCIO**  

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RISTORANTE



**THE DESSERT MENU**

## HOMEMADE SWEETS

### TIRAMISÙ (1-3-7)

*The most famous Italian dessert in the world.*

*Handmade with fresh eggs and original Italian ladyfingers with espresso coffee.*

### SICILIAN CANNOLO DECOMPOSED (1-3-7)

*Dessert of the Sicilian tradition with sheep's ricotta cream, candied fruit, dark chocolate chips and original cannoli wafer.*

### MILLEFOGLIE CAKE CREAM DECOMPOSED (1-3-7)

*Millefoglie with Vanilla Cream served with a garnish of your choice: Fresh Strawberries or Dark Chocolate Drops.*

### CANTUCCI (1-3-7-8)

*Home-made Tuscan almond biscuits.*

### VIN SANTO

*Sweet dessert wine of our production, Vin Santo "Cavalier Sergio Girelli Borgo il Poggiaccio 2015".*

### CANTUCCI AND VINSANTO (1-3-7-8)

*Home-made Tuscan almond biscuits served with Vin Santo "Cavalier Sergio Girelli Borgo il Poggiaccio 2015".*

### ICE CREAM (1-3-7)

*Fresh ice cream. Flavours: Stracciatella, Dark chocolate of Madagascar, Strawberry, Pistachios.*

### PINEAPPLE CUT WITH LIQUEUR

*Pineapple carpaccio flavored with "Strega" liqueur.*

