



ARTIGIANO

Desserts

	Lek	€uro
PISTACHIOMISU <i>New</i> <i>Tiramisu with espresso and pistachio</i>	450	3.7
NYC CHEESECAKE <i>The classic recipe, with crumbled digestive biscuits, Philadelphia cream and wild berries jam.</i>	550	4.6
DELUXE CHOCOLATE SOUFFLE <i>Chocolate lava cake with homemade vanilla ice cream. (Baked at the moment. Preparation time 15 min)</i>	550	4.6
CRÈME BRULEE <i>Crème brulee with caramelized sugar top. Served with apples, biscuits crumble and raisins.</i>	450	3.7
WALNUT AND HONEY PIE <i>Walnut and honey pie, served with homemade pear compote and vanilla ice cream</i>	450	3.7
PANNACOTTA <i>Pannacotta with red berries jam and crunchy hazelnut crumbles</i>	300	2.5
FRUIT SORBET <i>Creamy homemade sorbet, in two flavors: lemon or raspberries (1 cup).</i>	120	1.0
HOMEMADE ICE CREAM <i>Freshly made ice cream with flavors of vanilla and chocolate. Served in a basket made of vanilla biscuit</i>	300	2.5

