



ARTIGIANO

Desserts

	Lek	Euro
PANNACOTTA <i>Pannacotta with homemade red berries jam</i>	300	2.5
COFFEE SEMIFREDDO <i>New</i> <i>Half frozen dessert with coffee and amaro taste. With dark chocolate and almonds crumble</i>	350	2.9
TIRAMISU <i>The iconic Italian recipe brought in a new way.</i>	360	3.0
CRÈME BRULÉE <i>New</i> <i>Crème brulee with caramelized sugar top. Served with apples with cinnamon, biscuits crumble and raisins.</i>	350	2.9
WALNUT AND HONEY PIE <i>New</i> <i>Walnut and honey pie, served with homemade pear compote and vanilla ice cream</i>	390	3.2
NYC CHEESECAKE <i>The classic recipe, with crumbled digestive biscuits, Philadelphia cream and wild berries jam.</i>	470	3.9
DELUXE CHOCOLATE SOUFFLE <i>Chocolate lava cake with vanilla ice cream. Baked at the moment (preparation time 15 min)</i>	470	3.9
CREAMY SORBETTO <i>Creamy homemade sorbet in two flavors: lemon and red berries (1 cup).</i>	90	0.7

