



ARTIGIANO

Desserts

	Lek	€uro
TIRAMISU <i>The iconic Italian recipe brought in a new way:</i>	400	3.4
CRÈME BRULÉE <i>New</i> <i>Crème brulee with caramelized sugar top. Served with apples with cinnamon, biscuits crumble and raisins.</i>	400	3.4
WALNUT AND HONEY PIE <i>New</i> <i>Walnut and honey pie, served with homemade pear compote and vanilla ice cream</i>	450	3.8
PANNACOTTA <i>Pannacotta with homemade red berries jam</i>	300	2.5
NYC CHEESECAKE <i>The classic recipe, with crumbled digestive biscuits, Philadelphia cream and wild berries jam.</i>	520	4.4
DELUXE CHOCOLATE SOUFFLE <i>Chocolate lava cake with vanilla ice cream. Baked at the moment (preparation time 15 min)</i>	520	4.4
CREAMY SORBETTO <i>Creamy homemade sorbet in two flavors: lemon and red berries (1 cup).</i>	120	1.0

