

CHEESES & SWEETS

- PARMIGIANO REGGIANO FROM ROSOLA DI ZOCCA; GOAT MILK CHEESES FROM I PIANI DI SAVIGNO; COW MILK FROM ROSOLA AND FORCA; VALSAMOGGIA SHEEP CHEESE; "FORMAGGIO DI FOSSA" SHEEP CHEESE AGED UNDERGROUND FOR 100 DAYS

TASTING OF ALL TYPES OF CHEESE 13

TASTING OF THE SINGLE TYPES 6 - 9

ZUPPA INGLESE (SIMILAR TO A TRIFLE...) 8

SOFT RICOTTA WITH SABA COKED MUST 8

FIORDILATTE BOLOGNESE WITH AMARETTO FOAM 8

SOFT & DARK CUBE OF CHOCOLATE 72% CACAO WITH COFFEE MINCE & SAUCE 8

OUR BISCUITS WITH "IL MONTICINO" MALVASIA 8

EGG YOLK GELATO "LIKE THE OLD DAYS" 6

MILK & CREAM GELATO WITH TRADITIONAL BALSAMIC VINEGAR 8

AROMATIC WILD GRAPE SORBET 6