

# I nostri dolci

*our desserts*

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## Crostata di mele

*Apple pie*

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## Torta linz con lamponi o ribes

*Linz cake with raspberries or currants*

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## Crostata di frutta

*Fruit Pie*

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## Torta della nonna con crema e pinoli

*Grandma's cake with cream and pine nuts*

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## Brownies alle noci

*Walnuts brownies*

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## Torta gianduja fondente

*Gianduja fondant cake*

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## Sacher

*Sacher cake*

# I Classici

*Classic desserts*

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## **Millefoglie crema e cioccolato o crema e frutti di bosco**

*Crumbled (cream and chocolate or cream and berries)*

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## **Tiramisù**

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## **Bignè con crema pasticcera o pistacchio o crema chantilly**

*Cream puffs with custard or whipped cream or pistachios*

# Dolci dello chef

*Chef's desserts*

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## **Secondo la stagione**

*Seasonal desserts*

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# Dolci Fritti

*fried pastries*

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## **Krapfen caldi con crema pasticcera a richiesta**

*Hot krapfen with custard on request*

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## **Pizzarelle con il miele (1 pz.)**

*Pizzarelle with honey (1 piece)*

# Mousse & Bavaresi

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## **Mousse al pralinato di nocciole e cremoso al cioccolato fondente**

*Mousse with hazelnut's praline and creamy dark chocolate*

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## **Bavarese al pistacchio e cremoso alla nocciola**

*Bavarese pistachio and creamy hazelnut*