

GIANNINO'S DESSERTS

Tiramisù

Coffee-soaked Mocha Sweet Sponge Biscuits, Mascarpone Cream and Chocolate

12

Chocolate Ganache

Crumble, Chocolate Mousse and Strawberry Gelato

14

Lemon Shortcrust

Shortcrust Tartelette, Lemon Curd, Italian Meringue and Raspberry

12

Selection of Gelati and Sorbets

Three Scoops

12

Panna Cotta

Rhubarb Compote

10

Italian Cheese Selection

Homemade Fruit Mustards, Truffle Honey, Walnuts, Crackers and Grissini

15pp

36-Month Parmigiano Reggiano

Milk from Select Farms, all within a Region defined by Strict Production Standards for Quality and Authenticity

Alta Langa La Tur Caprino

A true Gem from the Langhe Region, with Straw Colour, a Soft and Creamy Texture, and a refined, Flavorful Taste that lingers on the Palate

Blu 61

Soft Blue Cheese made from Pasteurized Cow's Milk, refined with Raboso Passito and coated in Cranberries, offering a Sweet yet Tangy Flavor

Ubriaco Rosso DOC

From Piave, Veneto, is soaked in Red Wine, giving it a Reddish-purple Rind and Soft Interior with Cherry and Strawberry Notes





GIANNINO'S CAFFETTERIA

Espresso

4

Macchiato

4

Double Espresso 4.5

Double Macchiato 4.5

Cappuccino/ Latte/ Flat White

5

Black / White Americano 5.5

TEA AND INFUSIONS 6.5

Black Tea

Green Tea

Herbal Tea

Rooisbos Tea