



Our desserts are prepared daily in-house,
using natural ingredients and fresh creams,
inspired by the Italian tradition of
well-crafted simplicity.

For each dessert, we have selected beverages
that complement its character —
sometimes through harmony, other
times through contrast.

A carefully chosen dessert wines, digestives, or cocktail
can turn a sweet ending
into a memorable moment.

We invite you to discover them together.

ARTISANAL DESSERTS

- 37 **Cheesecake** – 140 g 1,3,7
Light and airy mascarpone and ricotta cream,
set on a crumbly base with an intense buttery flavor.

Beverage pairings

- Recioto della Valpolicella – its fruity roundness gently embraces the creaminess of the dessert.
- Limoncello – citrus freshness balances the richness of the mascarpone.

- 38 **Tiramisu** – 140 g 1,3,7
Smooth mascarpone cream, ladyfingers lightly
soaked in coffee, finished with bitter cocoa.
A balanced dessert built on the contrast
between bitterness and velvety texture.

Beverage pairings

- Espresso Martini – enhances the elegance of the coffee aromas.
- Amaro – a refined bitterness that balances the sweetness.

- 39 **Panna Cotta** – 130 g 7
Delicate texture, pure vanilla aroma, complemented
by the freshness of fruit.
A simple, luminous dessert with a refreshing finish.

Beverage pairings

- Conacul Ambrozy – floral notes that gently accompany the berries.
- Negroni – a bittersweet contrast that adds depth to the cream.

- 25 **Crostata** – 120 g 1,7,8
House-made tart with a tender, crumbly pastry,
filled with aromatic fruit jam.
A simple dessert inspired by Italian Sundays.

Beverage pairings

- Recioto della Valpolicella – naturally complements the jam.
- Sambuca Ramazzotti – anise notes bring finesse to the fruit.

ARTISANAL DESSERTS

- 42 **Chocolate Fondant Cake** - 120g 1,3,7
A decadent dessert combining the richness of velvety dark chocolate mousse with the sweetness of Amarena cherries.
- Beverage pairings**
- Branca Menta – minty freshness that balances the intensity of the chocolate.
 - Caffè Corretto – highlights cocoa and Amarena notes.
- 37 **Cannoli Siciliani** - 160g 1,7,8
Crispy shells filled with smooth ricotta cream, lightly citrusy, with subtle pistachio accents. A Sicilian classic, reinterpreted with restraint.
- Beverage pairings**
- Limoncello – citrus notes that brighten the ricotta.
- 36 **Lemon Tart with Caramelized Meringue** - 120g 1,3,7
Shortcrust pastry tart filled with lemon cream and topped with caramelized meringue.
- Beverage pairings**
- Conacul Ambrozy – rounds and softens the lemon's acidity.
- 36 **Swissôtel Chocolate Cake** - 120g 1,3,7
A rich chocolate cake with silky ganache, chocolate glaze, and delicate vanilla cream.
- Beverage pairings**
- Recioto della Valpolicella – enhances the cocoa notes.
- 36 **Traditional Romanian Papanashi with Sour Cream and Blueberry Jam** - 190g 1,3,7,8
Traditional fried dumplings, topped with rich sour cream and homemade blueberry jam.
- Beverage pairings**
- Limoncello – citrus freshness that balances the dessert.

DESERT'S WINES

- 38 **Reciotto della Valpolicella** - 60ml
A velvety sweet red wine from Valpolicella, with notes of black cherries and chocolate.
- 37 **Conacul Ambrozy** - 60ml
An elegant and luminous Romanian dessert wine, with accents of ripe pear and linden honey.

DIGESTIFS

- 27 **Limoncello** - 40ml
Traditional liqueur made from lemons from the Amalfi Coast, sweet and refreshing.
- 27 **Sambuca Ramazzotti** - 40ml
Italian anise liqueur, served neat or flambéed.
- 27 **Amaro** - 40ml
A balanced digestif made from Mediterranean herbs and citrus.
- 27 **Branca Menta** - 40ml
A mint-infused variation of the iconic Fernet Branca, fresh and intense.

COCKTAILS

- 19 **Caffè Corretto** - 70ml
Intense espresso “corrected” with a splash of Grappa, an authentic Italian finish after dessert.
- 42 **Espresso Martini** - 100ml
A creamy, energizing cocktail where coffee meets vodka and subtle notes of vanilla.
- 42 **Negroni** - 70ml
A classic Italian bittersweet cocktail with gin, red vermouth, and Campari —the perfect balance after a rich meal.