



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 wine, 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.		
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.		
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.		
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.		

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		
<ul style="list-style-type: none">• 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		
<ul style="list-style-type: none">• 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		
<ul style="list-style-type: none">• 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		
<ul style="list-style-type: none">• Recioto della Valpolicella – enhances the cocoa notes.		
36	Traditional Romanian Papanași 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		
<ul style="list-style-type: none">• 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.