

# Desserts

Typical Tuscan cuisine....today

## Sweets

Biscuit sablè with sweet cheese and cherries in syrup

Ginger apple pie with delicate cream, macaroons, pine-seeds and raisin

Honey parfait with hazelnuts and lukewarm chocolate with rum

Small pure chocolate cake with caramel coated pears and slices of citrus fruits

Vin Santo of San Gimignano "Paradiso" with *Cantuccini* dry biscuits

*\* Some products can be frozen or frozen for seasonality reasons*

### **NOTE ALLERGEN:**

*The products listed in this menu may contain, or as ingredients in trace amounts, the following substances: cereals containing **gluten**, **crustaceans** and products derived, **eggs** and egg products, **fish** and fish products, and products **peanuts**, **soybeans** and products thereof, and **milk** products, **nuts** (almonds, hazelnuts, walnuts, pistachios, etc.) and products thereof, **celery** and products thereof, **mustard** and products, **sesame seeds** and products derived from **sulfur dioxide** and **sulphites** at concentrations of greater than 10mg / l ...*