

## DESSERT MENU

### SWEET CREATIONS

- HAZELNUT MERINGUE** 98  
with forest berries, mascarpone cheese and chocolate sauce
- SGROPPINO AL LIMONE** 98  
frothy lemon ice cream, Belvedere vodka and champagne
- SPASSO TIRAMISÚ** 108  
traditional mascarpone cream and espresso soaked lady finger in served in vaso cottura jar
- ICE CREAM COMBINATION** 88  
three scoops served with fresh seasonal fruits
- ASSORTED SEASONAL FRUIT SALAD** 90  
with peppermint and lemon sherbet
- LIQUID CENTRE DARK CHOCOLATE FLAN** 98  
served with "26 espresso" ice cream  
(please allow 15 minutes for preparation)
- HANDCRAFTED ICE-CREAMS AND SHERBETS** 38  
from "I-SCREAM"™ made with fresh products, passion and respect of tradition

**PLANT-BASED**  
**NEW YORK "CHEEZECAKE"**  
served with passion fruits  
98

*A delicious, gluten-free indulgence infused with real vanilla and lots of dairy-free love*

Calories	Trans-fat	Cholesterol
360	0g	0mg

**SPASSO'S SWEET KICK PLATTER**  
258

*Select three desserts from our list to create your sharing platter*

### WINES & LIBATIONS

- GRAPPA DI BRUNELLO RIDOLFI** 98  
Realizzata da vinacce pressate  
*A seductive, rich and aromatic grappa produced from pressed grape skins and then heated with waves of steam.*
- GRAPPA NONINO RISERVA (43% vol.)** 145  
Invecchiata in barriques  
*Carefully selected pomace, distilled using artisanal skills and aged from 18 months to 12 years. Great aromatic richness of spices, brioche, vanilla and bitter almond.*
- MOSCATO WINE SPLENDORE** 91 per glass  
Muscat blanc à petits grain  
NV, Italy (Abruzzo)  
*Lively, well balanced, the sweetness is well supported by the acidity, Persistent and aromatic aftertaste.*



### DESSERT COCKTAILS

- SPASSO'S CHOCOLATE ESPRESSO MARTINI** 125  
Segafredo espresso coffee with Grey Goose vodka and Kahlua

### CHEESE - D.O.P SELECTIONS

<i>Choice of 1</i>	<i>Choice of 3</i>	<i>Choice of 5</i>
98	228	295

Our selection of cheeses are served with home-made jams & preserve, fresh grapes, honeycomb and crackers

**PARMIGIANO REGGIANO 24 MONTHS**  
a semi-fat hard cheese, slowly cooked and ripened  
*Emilia Romagna*

**TALEGGIO**  
a soft cow's milk cheese with a buttery, beefy flavor  
*Lombardy*

**TESTUN AL BAROLO OCCELLI I.T.G**  
a full-flavoured, drunken cheese covered with pressed grapes  
*Piedmont*

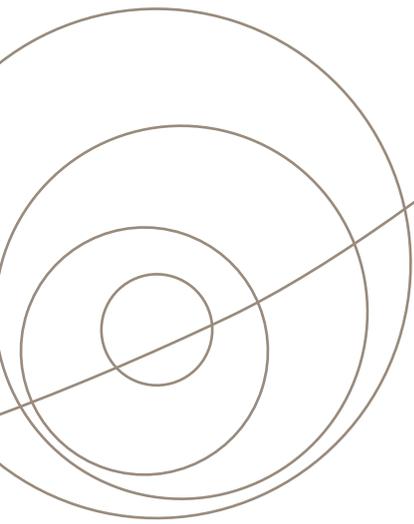
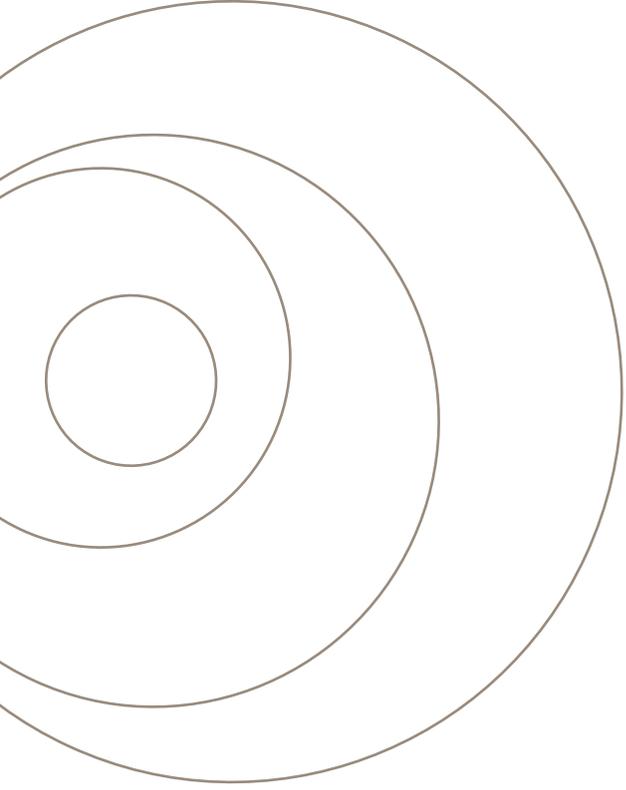
**GORGONZOLA CREMIFICATO D.O.P**  
a soft-textured cow's milk cheese with spicy, peppery and earthy flavours  
*Lombardy*

**PECORINO DI GROTTA**  
a sheep's milk cheese aged for a minimum of four months in tufa stone grottos giving it a unique aroma & flavor  
*Tuscany*

**RASCHIERA D.O.P**  
artisanal cow semi-hard cheese with widespread small holes the taste is intense with traces of goat and sheep, 'stings' in the mouth when ripened  
*Lombardy*

- FINE RUBY PORT - TAYLOR FLADGATE** 85  
Portugal  
*Blend of full-bodied port wines aged for around two years in large oak vats. Stylishly fruity and full of intense concentrated blackcurrant and cherry aromas. Full bodied and firm, the palate is crammed with luscious black fruit flavours.*

**GOCCIE DI PASSITO - AGRICOLA ECCELSA** 85 per glass  
2013, Italy (Sardinia) 495 per bottle  
*Deep, brilliant and golden, this dessert wine is full of intense and complex flavours of dried fruit and honey.*



Italian taste & harmony