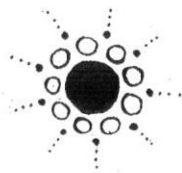




BURGLI'S LEGENDARY
CHOCOLATE CAKE 12.50



HEAVENLY:
REFRESHING INDIAN
YOGHURT-CREAM 13.50



IRRESISTIBLE: HOUSE-MADE
BERRY TIRAMISU 14.50



DELICIOUS YOGHURT PANNA
COTTA WITH PEACH COULIS 13.50



A SMALL TREAT: TRADITIONAL HOUSE-
MADE ICED-COFFEE 10.50



FOR CHEESE LOVERS: CREAMY GOAT
CHEESE TALEGGIO "NABABBO DI CAPRA"
FROM THE TALEGGIO VALLEY WITH
APRICOT CHUTNEY AND FRUIT BREAD 16.50
- WITH A/DL DESSERT WINE 29.50



ICE-CREAM FROM PARADISE:
A SCOOP 4.50 + CREAM 1.50

- SOUR CREAM • VANILLE • CHOCOLATE
- MANGO • LEMON SORBET • RASPBERRY SORBET
- SORBETS WITH VODKA OR CHAMPAGNE 14.50

SOMETHING SPECIAL



- IRISH COFFEE 14.-
- COFFEE BAILEYS 12.-
- CRISMANN SPIRITS:
PEAR & QUINCE 41° 10.-
RASPBERRY 40° 14.- CHERRY 43° 8.-
- A BOTTLE "BEERENAUSSLESE"
UMATHUM 38cl 11.5° 58.50 dl 19.50
- GLACIER WINE "GEMMA ERMITAGE"
ADRIAN MATHIERIKS 37.5cl 59.50

- GRAPPA'S: ★ TIGNANELLO 42° 16.-
★ BRUNELLO VERGANI 40° 9.- ★ NARDINI 50° 8.-
★ TRA NOI: AMARONE 42° 14.- BAROLO 42° 14.-
★ MOSCATO D'ASTI BERTA 45° 18.-
★ CASTELLI: BAROLO 50° 12.- NEBBIOLO 45° 12.-
- ALS VERDAUERLI: LIMONCINO 30° 5cl 6.50