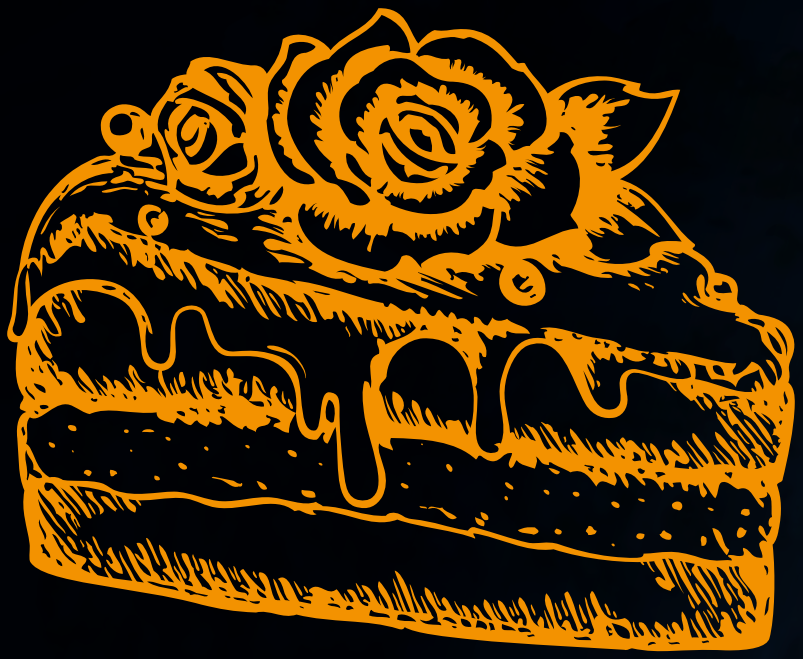


081
STORIE DI PIZZA

menù dessert

menù dessert

"The only way to get rid of a temptation
is to yield to it."
Oscar Wilde
081
STORIE DI PIZZA

DESSERTS
Homemade

NEAPOLITAN CASSATA*

Allergens: 1. 3. 7. 8. 12

Sponge cake soaked in Maraschino liqueur, ricotta cream with candied fruit and chocolate, topped with chopped pistachios

€ 6,5

NEAPOLITAN PASTIERA*

Allergens: 1. 3. 7

Shortcrust pastry filled with cooked wheat grain, ricotta cheese, candied fruit, and orange blossom water

€ 6,5

CHOCOLATE CAPRESE CAKE*

Allergens: 3. 7. 8. 12

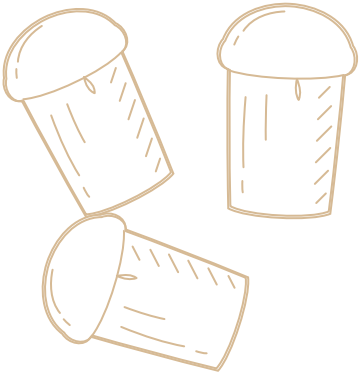
Chocolate cake with almonds, eggs, and butter

€ 6,5

CLASSIC TIRAMISÙ

Allergens: 1. 3. 7
Spoon dessert with Sardinian Savoiardi (ladyfingers) soaked in coffee and topped with mascarpone cream.

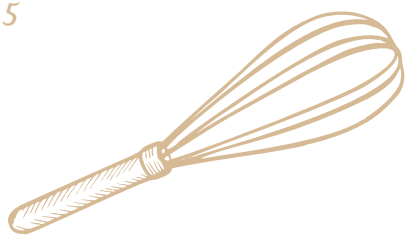
€ 6,5



DAILY SPECIAL

An exclusive off-menu dessert available only today. Please ask our dining room staff.

€ 6,5



BABÀ*

Allergens: 1. 3. 7. 12
Traditional Neapolitan cake with double leavening, soaked in rum-flavored syrup.

€ 6,5

* Product subjected to blast chilling in compliance with EC Reg. 852/2004 to guarantee its quality and food safety

081 STORIE DI PIZZA

Dessert Wines

SPUMANTE MOSCATO

PROGETTO MOSCATO
Progetti Divini
Farra di Soligo (TV)

€ 22
cl 75

PASSITO IGT

GARGANEGA VENETO
Corte Adami - Soave (VR)

€ 7
cl 6

€ 28
cl 37,5

MOSCATO

MOSCATO GIALLO
Kaltern - Caldaro (BZ)

€ 5
cl 12

€ 24
cl 75

TRENTO DOC

SPUMANTE METODO CLASSICO
Villa Vescovile - Trento (TN)

€ 31
cl 75

CHAMPAGNE GRAND CRU BRUT

TRADITION
Alain Vesselle - Bouzy (Francia)

€ 60
cl 75

SPUMANTE MERLOT ROSÈ

PROGETTO QUATTRO
Progetti Divini
Farra di Soligo (TV)

€ 24
cl 75

Dark Chocolate Selection

SELEZIONE DI CIOCCOLATO FONDENTE

End your experience in the most elegant way: taste our selection of single-origin dark chocolate, paired with exclusive and premium spirits.

with Grappa € 20

BEN RYÉ - DONNAFUGATA
A smooth spirit with a characteristic citrus note of fresh and candied fruit, and a delicate scent of vanilla.

NEMAS - CESCHIA
A bold grappa with hints of cocoa and floral notes, with woody undertones on the finish.

TUTTOGRADO - SIBONA
A Barbaresco Riserva grappa characterized by a velvety, austere, and persistent flavor.

with Rhum € 20

JM VSOP
Aged for 3 years in oak barrels; rich in fruity, spicy, and woody nuances, with notes of candied fruit and roasted coffee.

DOS MADERAS 5+5
An intriguing rum with initial notes of fig and raisin that then transform into tropical spices, sherry, and tobacco notes.

ZACAPA
A smooth rum, aged in Bourbon barrels, enriched with notes of chocolate, almonds, orange, and vanilla.

CAFFE'
COSTADORO
ENTHUSIASTIC COFFEE ROASTERS
Since 1890 - Torino

COFFEE

€ 2

Coffee is the elixir that awakens the mind, an aromatic kiss that caresses the soul.

Amaro Locale	€ 4,00
Liquore Amara Sicilia (Amara Sicily Liqueur)	€ 4,50
Amaro Del Rosso	€ 4,00
Crema Di Whisky Amarula (Amarula Marula Fruit Cream Liqueur)	€ 4,00
Limoncello	€ 4,00
Nurchito	€ 4,00

AND TO FINISH...

Local Liqueurs e Bitters

Grappa Sarpa Bianca Poli	€ 4,50
Grappa Sarpa Riserva Poli	€ 4,50
Grappa Ben Rye - Donnafugata	€ 6,00
Grappa Nemas - Ceschia	€ 6,00
Grappa Tuttogrado- Sibona	€ 6,00
RHUM JM VSOP	€ 6,00
RHUM Dos Maderas 5+5	€ 6,00
RHUM ZACAPA Centenario Solera 23	€ 6,00

LEAVE YOUR REVIEW ON

Tripadvisor

YOUR OPINION IS OUR SECRET INGREDIENT.

While you wait for dessert, please tell us about your experience.

Every review helps us perfect what we offer you, day after day.
Scan the QR code to leave your thoughts on Tripadvisor. Thank you for sharing the taste of your time with us.

A sweet memory to take with you

Our leavened baked goods and artisanal desserts are also available for takeout, ready to celebrate every moment with taste and tradition.

We highly recommend booking them in advance: we prepare each one with care, one by one.

INFORMATIVA

Allergens

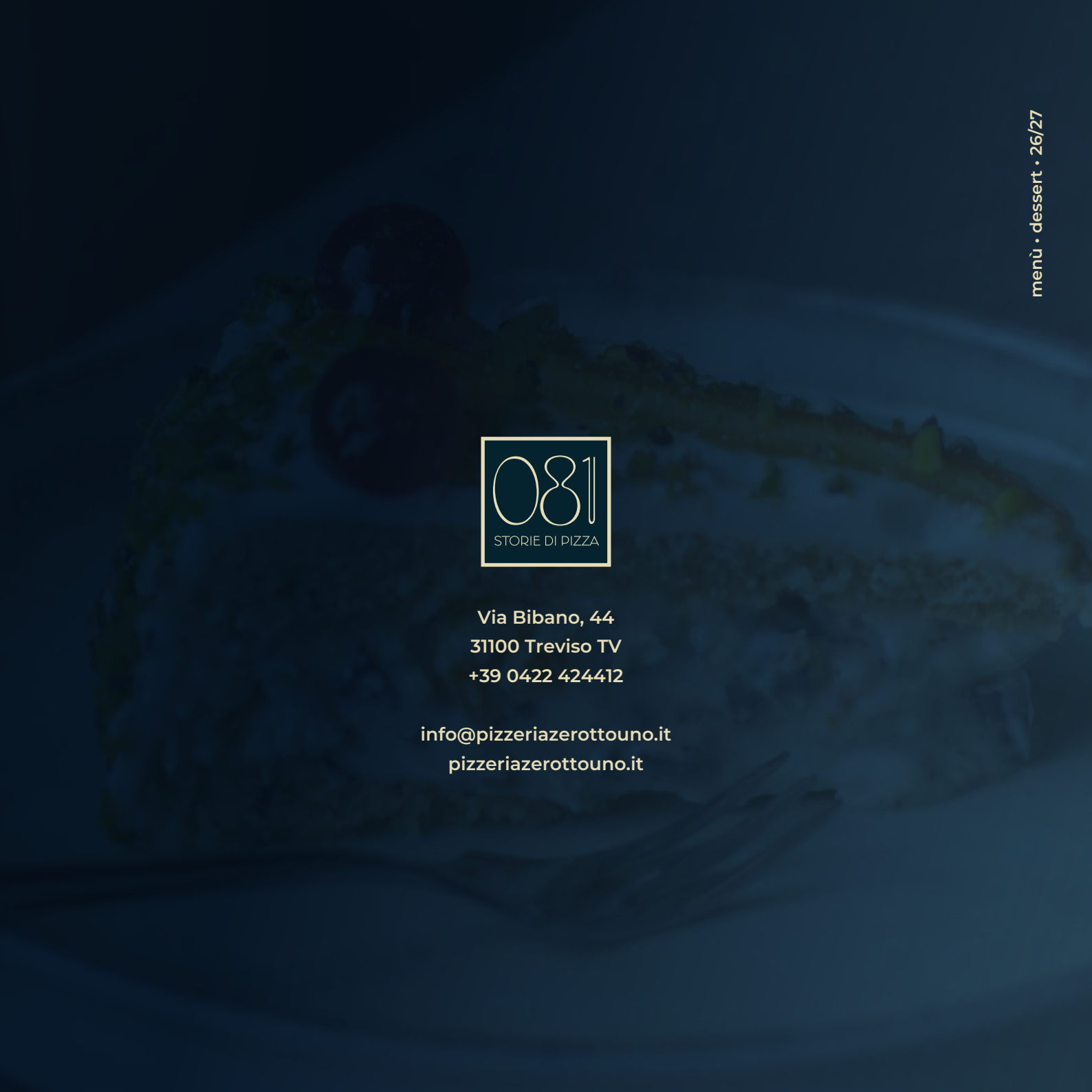
Information for customers regarding the presence in the food served/provided of ingredients and/or processing aids considered allergens or their derivatives.

Pursuant to and in compliance with specific National Legislation (Legislative Decree 109/92 – Legislative Decree 114/06 – Legislative Decree 178/07 – Law 88/09 – list of allergens subject to mandatory declaration and labeling) and EU Regulations (Reg. EC 1169/11).

KINDLY REQUESTS
our valued customers to inform the restaurant staff about any allergies, food intolerances, and/or food-related conditions they may have, in order to provide the best possible service and advice.

The ingredients used in our culinary preparations may include products that cause allergies and/or intolerances, as listed below:

1. Cereals containing gluten: Wheat, rye, barley, oats, spelt, kamut, or their hybridized strains and derived products
2. Crustaceans and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Peanuts and products based on peanuts
6. Soybeans and products based on soybeans
7. Milk and products based on milk
8. Nuts: Cashews, almonds, hazelnuts, walnuts, and pistachios
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide and sulphites: In concentrations above 10mg/kg or 10mg/l
13. Lupin and products based on lupin
14. Molluscs and products based on molluscs



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