






ICE CREAM FESTIVAL

SPECIAL TASTES


	g/uah		g/uah
Lemon with olive oil Agrestis and sea salt.....	 110/119,00	Tiramisu and green tea ice cream	170/168,00
Dark chocolate with smoked white chocolate icing	 100/115,00	Banana Mille-feuille with pineapple sorbet	110/129,00
Gorgonzola / Figs	160/168,00	Melone di Cantalupo sorbet with yuzu juice	170/137,00
Mint ice cream with slices of chocolate	80/112,00	Cannoli with maracuja cream and walnut ice cream	120/137,00
Ice cream of coconut milk in black chocolate	 180/217,00	Blueberry ice cream with fresh berries	140/145,00

ICE CREAM

	g/uah		g/uah
Vino e Cucina ice cream in fruits..... <i>(lemon sorbet, walnut ice-cream, peach sorbet, avocado ice-cream, vanilla with fresh strawberry, chocolate ice-cream, passion fruit sorbet)</i>	350/100/279,00	Stracciatella	50/65,00
Cherry	50/65,00	Joghurt	50/65,00
Salt caramel with cuttlefish ink	115/97,00	Vanilla	50/65,00
Whiskey with black chocolate	50/97,00	Chocolate	50/65,00
Blueberry yoghurt ice cream	50/65,00	Walnut	50/65,00
Vanilla with fresh strawberry	50/65,00	Yoghurt / Fig	 50/65,00
		Pictachio	50/65,00

ICE ROLLS

Unique machine for ice cream making

	g/uah
Berry Yoghurtino	100/115,00
Smoothies	 150/115,00 <i>(apple, banana, pineapple, orange, basil, kiwi)</i>
Stracciatella with dark chocolate	100/115,00
Bellini	100/278,00 <i>(prosecco with fresh peach)</i>

SORBETS

	g/uah
Lemon	50/65,00
Mango	50/65,00
Passion Fruit	50/79,00
Cherry	50/65,00

All types of ice cream are made exclusively from natural products

*Dear guests, if you are allergic to any of the ingredients of our dishes,
please warn your waiter. Dishes from our menu may contain the following allergens*