La nostra pasticceria e frutta

Maestro Pasticcere Fabio Broggi

Tiramisù "Il Solferino"	€ 10,00
Millefoglie con crema Chantilly	€ 10,00
Crema catalana	€ 10,00
Panna cotta con frutti di bosco	€ 12,00
Meringa con fragole e panna montata	€ 12,00
Torta di mele calda con gelato alla crema	€ 12,00
Tortino cioccolato fondente con crema Chantilly	€ 12,00
Gran dessert "Il Solferino"	€ 14,00
Sorbetto di frutta *(limone, mandarino, mela verde, fragola)*	€ 10,00
Gelato del giorno *(crema, nocciola, cioccolato)*	€ 10,00
Gran gelato mascarpone e fichi	€ 12,00
Gelato marron glacé con Porto	€ 12,00
Ananas fresco	€ 10,00
Fichi d'india con liquore della "Strega"	€ 10,00
Misto frutti di bosco	€ 14,00
Composizione di frutta esotica	€ 14,00

Desserts and Fruits

Chief pastry cook Fabio Broggi

Tiramisù *(soft cake made with mild Italian biscuits, coffee and cream)*	€ 10,00
"Millefoglie" pastry with Chantilly cream *(cake made in leaf paste, each layer filled with Chantilly cream)*	€ 10,00
Cooked cream catalana style	€ 10,00
Panna cotta with berries	€ 12,00
Meringue with strawberries and whipped cream	€ 12,00
Hot apple pie with vanilla ice cream	€ 12,00
Warm chocolate cake with Chantilly cream	€ 12,00
Big choice of desserts "Il Solferino" style	€ 14,00

Sorbet of your choice *(lemon, mandarin, green apple, strawberry)*	€ 10,00
Fresh ice cream *(cream, chocolate, nuts)*	€ 10,00
Special ice cream mascarpone cheese and figs	€ 12,00
Special ice cream marron glacé with Porto	€ 12,00

Fresh pineapple	€ 10,00
Fresh princly pears with Strega liquor	€ 10,00
Mixed forest fruits *(bilberries, raspberries, mulberries)*	€ 14,00
Fresh exotic fruit composition "Il Solferino" style	€ 14,00