

## Dessert

*Make life a little sweeter*

*Ristorante La Prua*

*Barolo raviolo* €10,00  
*stuffed with pears in vin brulé, served with white  
chocolate sauce*  
*recommended with Barolo Chinato wine +€7,00*

*Pumpkin cake* €10,00  
*with gianduja creamy, amaretto kiss and yuzu*  
*recommended with passito di Sauternes wine +€7,00*

*Chocolate cupcake* €10,00  
*with a soft heart of peanut butter, raspberry soup and  
candyfloss*  
*recommended with Sherry PX wine +€7,00*

*Tiramisu modern version* €10,00  
*mascarpone creamy, plumcake, coffee panna cotta and  
its ice cream*  
*recommended with passito di Ben Ryé wine +7,00*

*Figs parfait* €10,00  
*with walnut crumble, robiola-lavender honey mousse*  
*recommended with passito di Pigato wine +€7,00*

*Marron glacé* € 9,00  
*with amber rhum and whipped cream*

*Sorbets* € 9,00  
*composition of six seasonal fruit sorbets*