Dessert

Make life a little sweeter

Ristorante La Prua

Ringo biscuit ovis mollis 9,00
with a soft dulcey chocolate heart and apple compote
recommended with Passito di Sauternes wine +€7,00

Gorgo and Pears tacos 9,00
with gorgonzola cream filling, pear marmalade and soft walnut cookie
recommended with passito di Ben Ryé wine +€7,00

Hazelnut parfait 9,00
with meringue , passion fruit and gianduja sauce
recommended with passito di Moscato wine +€7,00

Tiramisu modern version 9,00
mascarpone creamy, plumcake, coffee panna cotta and its ice cream
recommended with passito di Pigato wine +7,00

Chestnut crème brulée 9,00
Caramel crumble, pine nut ice cream and rosemary dark chocolate mousse
recommended with passito di Sherry PX wine +€7,00

Marron glacé 8,00
with amber rhum and whipped cream

Sorbets 8,00
composition of six seasonal fruit sorbets