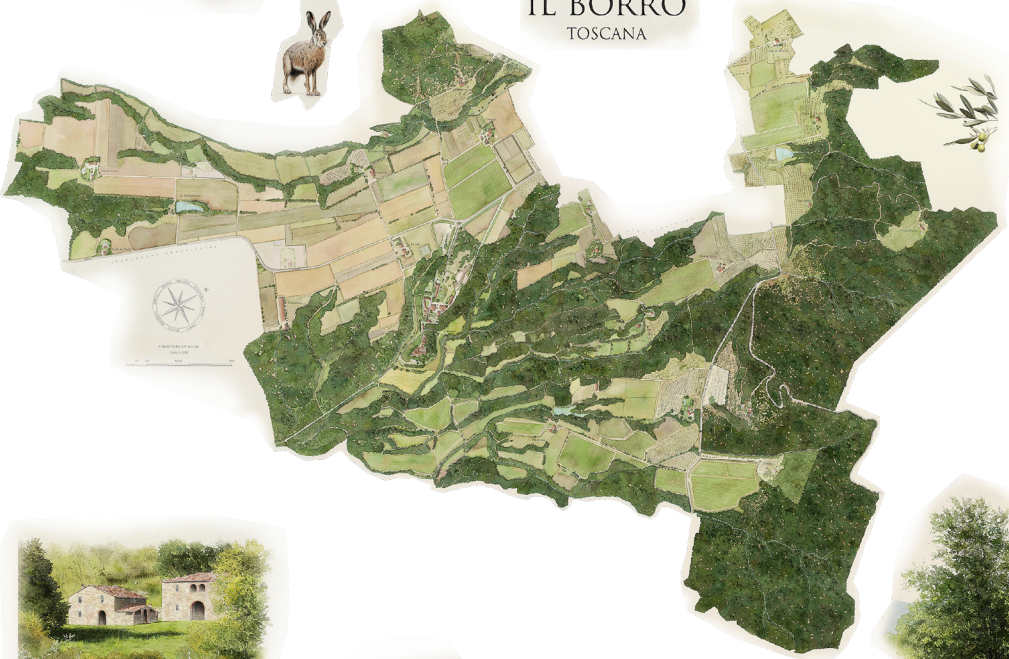




IL BORRO  
TOSCANA



## DOLCI

*desserts*

### ***Torta Setteveli (D)(E)(N) • 14.5***

*Seven layers of rich chocolate and hazelnut cake adorned with a luscious chocolate glaze.*

*Suggested pairing | NV, 20 Years Old Tawny Port, Offley, Portugal | 15*

### ***Sfogliatina calda di mele (D)(G)(N) • 16***

*A delightful creation that combines the warm flaky layers of a traditional Italian puff pastry with a tantalising apple filling. Accompanied by a generous serving of creamy vanilla ice cream.*

*Suggested pairing | 2013, Vin Santo Occhio di Pernice, Il Borro | 21*

### ***Il Borro Latte Cereali (D)(E)(G) • 14***

*A delectable Kinder treat, remastered! A rich chocolate brownie decorated with a crunchy blend of homemade puffed spelt, rice and oat cereals, crowned with a velvety milk foam.*

*Suggested pairing | NV, Vino e Visciole, “Querciantica” Velenosi | 10*

### ***Torta al Formaggio Fresco (D)(E)(G)(N) • 17.5***

*A delightful and rich cheesecake, infused with aromatic Tahitian vanilla pods, served with a delicious blueberry compote.*

*Suggested pairing | 2017, Conte Prandone, Passito Passerina | 12*

***Bigné al Pistacchio (D)(E)(G)(N) • 16***

*A generous choux bun filled with an indulgent whipped pistachio cream and a velvety raspberry jam, coated in a pistachio crumb.*

*Suggested pairing | Ben Ryé, Passito di Pantelleria, Donnafugata | 20*

***Tiramisù (D)(E)(G) • 15***

*An Italian classic: layers of soft and fluffy finger biscuits are carefully dipped in Illy espresso coffee, decked with rich Mascarpone cheese, and topped with cocoa powder.*

*Suggested pairing | 2013, Vin Santo Occhio di Pernice, Il Borro | 21*

***Selezione di Gelati e Sorbetti (D) • 4.5 / 12.5***

*Our daily selection of ice creams and sorbets, featuring three flavourful options per serving. Entirely made on-site and crafted with the freshest and highest quality ingredients.*

***Selezione di Formaggi (D)(G) • 25***

*Our palatable tasting selection of artisanal cheeses, paired with honey and a variety of dried fruit. Perfectly portioned for two people.*

*Suggested pairing | NV, 20 Years Old Tawny Port, Offley, Portugal | 15*

*“Nine out of ten people love chocolate,  
the tenth lies”*

**John Tullius**

# DIGESTIVI

## *digestives*

### ***Selezione di Amari***

<i>Amaro Del Capo</i> .....	9
<i>Amaro Lucano, Anniversario</i> .....	9
<i>Amaro Montenegro</i> .....	9
<i>Amaro Farmily</i> .....	9
<i>Cynar</i> .....	9
<i>Sambuca</i> .....	9
<i>Branca Menta</i> .....	9
<i>Limoncello di Capri (organico)</i> .....	10

### ***Aqua Vitae***

<i>Capovilla Grappa di Brunello, 2010</i> ...	22
<i>Capovilla Distillato di Pesche</i> .....	34
<i>Bas-Armagnac, Darroze, 20y</i> .....	25
<i>Bas-Armagnac, Samaroli, 1964</i> .....	165
<i>Hennessy X0</i> .....	42
<i>Nardini Riserva, 15Y</i> .....	36
<i>Poli di Vino Arzente</i> .....	28
<i>Poli Sassicaia, 4Y</i> .....	43
<i>Villa Zarri Brandy, 23Y, 1994</i> .....	30

### ***Vini Dolci***

<i>Vin Santo, Il Borro, 2013</i> .....	21
<i>Passito, Passerina, 2017</i> .....	12
<i>Pedro Ximénez, 30Y</i> .....	13

### ***Selezione di Tè e Caffè***

<i>Espresso</i> .....	4
<i>Double Espresso</i> .....	5
<i>Corretto (with Grappa or Sambuca)</i> .....	8
<i>Macchiato, Cappuccino, Caffè latte</i> .....	6
<i>Decaf</i> .....	6
<i>Hot Chocolate</i> .....	6
<i>English Breakfast, Earl Grey, Green Tea, Jasmin Green, Peppermint, Chamomile, Lemon Verbena</i> .....	7