

# · OSTERIA · PAGLIAZZA

BRUNELLESCHI  
HOTEL

---

## DESSERT

---

€

### Profiteroles al Cioccolato / gelato alla Vaniglia / crumble alle Mandorle

12

Chocolate Profiteroles / Vanille ice cream/ Almond crumble <sup>1,3,7,8</sup>

### Zuccotto Fiorentino / Vaniglia / Alkermes / Cioccolato / Cacao

11

Florentine Zuccotto / Vanille/ Alkermes / Chocolate / Cocoa <sup>1,3,7,12</sup>

### Tartelletta / Pistacchio / Limone / Lamponi

11

Tartlette / Pistachio / Lemon/ Raspberries <sup>1,3,7,8</sup>

### Gelati assortiti fatti in casa

10

Home made Ice cream <sup>1,3,5,7,8</sup>

---

## IL CORNER DEL SANTA ELISABETTA \*\* / SANTA ELISABETTA'S \*\* CORNER

---



*Un assaggio del dessert più iconico del nostro Ristorante stellato*

*A taste of most iconic dessert from our starred Michelin Restaurant*

€

### Fava di Tonka / Pere / Cioccolato

16

Tonka Bean / Pear / Chocolate <sup>1,3,7</sup>

Pastry Chef Santa Elisabetta\*\* : De Padova Francesco

---

**ELENCO ALLERGENI FOOD ALLERGEN ICONS:** **1 Glutine** Gluten, **2 Crostacei** Crostacean, **3 Uova** Eggs, **4 Pesce** Fish, **5 Arachidi** Peanuts, **6 Soia** Soya, **7 Latte** Milk, **8 Noci** Walnuts, **9 Sedano** Celery, **10 Mostarda** Mustard, **11 Sesamo** Sesame, **12 Diossido di Azoto** Nitrogen Dioxide, **13 Molluschi** Mollusk, **14 Semi con guscio** Seeds with shell.

---

---

Pastry Chef Santa Elisabetta\*\* : De Padova Francesco