

# · OSTERIA · PAGLIAZZA

BRUNELLESCHI  
HOTEL

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## DESSERT

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	€
<b>Profiteroles al Cioccolato / gelato alla Vaniglia / crumble alle Mandorle</b>	12
Chocolate Profiteroles / Vanille ice cream/ Almond crumble <sup>1,3,7,8</sup>	
<b>Zuccotto Fiorentino / Vaniglia / Alkermes / Cioccolato / Cacao</b>	12
Florentine Zuccotto / Vanille/ Alkermes / Chocolate / Cocoa <sup>1,3,7,12</sup>	
<b>Tartelletta / Pistacchio / Limone / Lamponi</b>	12
Tartlette / Pistachio / Lemon/ Raspberries <sup>1,3,7,8</sup>	
<b>Gelati assortiti fatti in casa</b>	12
Home made Ice cream <sup>1,3,5,7,8</sup>	

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

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*Un assaggio del dessert più iconico del nostro Ristorante stellato*  
*A taste of most iconic dessert from our starred Michelin Restaurant*

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<b>Fava di Tonka / Pere / Cioccolato</b>	16
Tonka Bean / Pear / Chocolate <sup>1,3,7</sup>	

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

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**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.

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