



## DESSERTS MENU

CHEF  
GENNARO RUSSO

# DOLCI

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## Lemon Soufflé

*A delicate and airy Soufflé served with lemon sorbet* (1.3.7.12)

BEST WITH **Muffato della Sala 2013 – Castello della Sala Antinori**

## Tiramisù

*Homemade lady fingers, Marsala and chocolate* (1.3.7.12)

BEST WITH **Barolo Chinato – Cappellano**

## Marinated Peaches and Raspberries

*Vanilla buffalo milk yogurt and peach sorbet* (1.3.7.12)

BEST WITH **Tokaji Aszú 5 Puttonyos 2013 – Disznókő**

## Chocolate Terrine

*Hazelnut and salted caramel, hazelnut ice cream* (3.7.8.12)

BEST WITH **Recioto della Valpolicella 2019 – Quintarelli**

## Tarte Tatin

FOR TWO

*Caramelised apple tart served warm, with vanilla ice cream* (1.3.7.12)

BEST WITH **Les Jardin de Babylone Moelleux – Didier Dagueneau**

# BABÀ NAPOLETANO

*A classic Neapolitan dessert served with chantilly cream, rum and berries.* (1.3.7.12)

Choose from a selection of premium rums to accompany your Babà:

**Plantation 3 Stars**

**Zacapa Centenario 23 Años**

**Vieux Agricole J.M. VSOP**

**Demerara 23 Años**

## VINI FORTIFICATI

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|                                                  |                                                         |
|--------------------------------------------------|---------------------------------------------------------|
| Tawny Port 10 Years<br>Quinta do Noval           | Late Bottled Vintage 2018<br>Quinta do Noval            |
| Tawny Port 20 Years<br>Quinta do Noval           | Late Bottled Vintage 2000<br>Sao Pedro                  |
| Tawny Port Colheita 2000<br>Quinta do Noval      | Madeira Malmsey 10 Years<br>Blandy's                    |
| Old Tawny Port Colheita 1963<br>Van Zellers & Co | Sherry Pedro Ximenez<br>Emilio Hidalgo                  |
| Old Tawny Port 30 Years<br>Kopke                 | Marsala Vergine 2004<br>Intorcia                        |
| Old Tawny Port 40 Years<br>Kopke                 | Banyuls Cuvée Léon Parcé 2019<br>Domaine de la Rectorie |
| Old Tawny Port 50 Years<br>Kopke                 |                                                         |

## SELEZIONE DI FORMAGGI

*A curated selection of Italian and local cheeses,  
served with homemade chutneys and jams. (1,7,8)*

## GELATI E SORBETTI

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### Homemade Ice Creams

*Pistachio · Coffee · Vanilla · Hazelnut · Chocolate (3,7,8,12)*

### Sorbets

*Raspberry · Strawberry · Lemon · Chocolate (12)*

# ALLERGENS

1. Cereals containing gluten and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soyabeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts: almonds, hazelnuts, walnuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed. It may also have been stored at below-zero temperatures ( $\leq -20^{\circ}\text{C}$  for 24 hrs and/or  $\leq -35^{\circ}\text{C}$  for 15 hrs) and it may have been frozen. If you have a food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.



LE **SIRENUSE** 1951  
POSITANO