



**VAL T AVERNA
ELLINESE**

Restaurant in Bergamo

Our desserts

..... **LIST OF ALLERGENS**

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| 1 CEREALS containing gluten | 8 NUTS: almonds, hazelnuts, walnuts |
| 2 CRUSTACEANS and products thereof | 9 CELERY and products thereof |
| 3 EGGS and products thereof | 10 MUSTARD and products thereof |
| 4 FISH and products thereof | 11 SESAME SEEDS and products thereof |
| 5 PEANUTS and products thereof | 12 SULPHUR DIOXIDE AND SULPHITES |
| 6 SOYBEANS and products thereof | 13 LUPIN and products thereof |
| 7 MILK and products thereof (including lactose) | 14 MOLLUSCS and products thereof |



The taste of tradition

- "Pasticcio alla Valtellinese" a tiny slice of nougat semifreddo on a bottom of "Bisciola" (typical Valtellina s pie) crumble, covered with mascarpone cheese cream (1,3,5,7,8) € 9.00
- "Chiavenna" s cookies with mascarpone cheese cream (1,3,5,6,7,8,10,11,13) € 7.00
- "Apple tart"* made with Valtellina PDO Golden Delicious, served with milk ice cream (1,3,7,8) € 9.00
- Buckwheat blueberry cake served with Riserva bitter liquor (1,3,5,6,7,8,10,11,13) € 8.00
- "Strüdel"* filled with apple, raisin, fig and pine nut, served with vanilla ice cream. (1,3,7,8) € 11.00

Chef's favourites

- "Fagottino di mela"* apple wrapped in a warm puff pastrie served with custard and milk ice cream (1,3,7,8) € 10.00
- Double chocolate pie* with a crunchy bottom of amaretti cookies and hazelnut (1,3,7,8) € 11.00
- Raspberries Cheesecake* (1,3,5,6,7,8,10,11,13) € 9.00
- "Chocolate Soufflé"* served with ivoire cream on a crunchy amaretti cookie and hazelnut sail (1,3,5,7,8) € 11.00
- Cold fruit soup served with fresh diced fruit and milk ice cream (3,7) € 10.00
- Vanilla icecream served with chestnut honey and crunchy topping (3,5,7,8) € 8.00
- Warm puff-pastry case with chantilly cream and wild berries (1,3,7) € 12.00

Our classics

- Tiramisù (1,3,7,8) € 8.00
- Crème caramel (3,7) € 7.00
- Cup of homemade ice cream (3,7) € 7.00
- Nougat semifreddo (1,3,5,7,8) € 8.00
- Seasonal fruit € 7.00

* These products may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.