

SANTA LUCIA

DESSERTS & ICE CREAM

NO DESSERT?

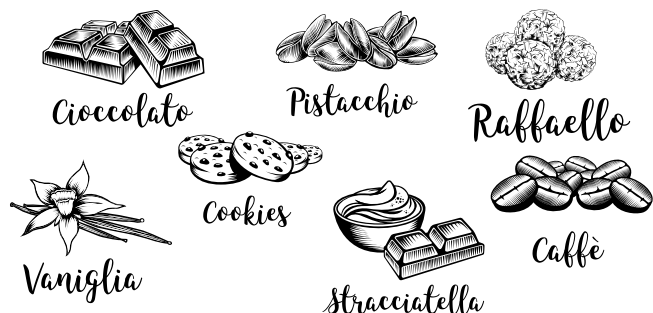
there is always room for a Gioia... per piece **2.5**

ARTISAN ICE CREAM

The typical Italian gelato from Gelateria Leonardo is made exclusively with fresh ingredients and milk from Stallikon ZH.

Ice cream ^V

per scoop **4.5**



SPECIAL:

Mandarino ripieno ^V

whole mandarin filled with mandarin sorbet

9

served with a Southern Italian Liquore di Mandarino

+6

ARTISAN SORBETS

Sorbetti ^{V+}

per scoop **4.5**

with spirits

+6.5

Limoncello, Aperol, etc.



ALLERGENICS



For information about allergenic please ask our employees.

DESSERTS

In our own dolcezze in Zurich Höngg we prepare fresh desserts by hand every day.

Montebianco «Vermicelles à l'italiana»

freshly pressed chestnut cream, Bourbon vanilla Chantilly, sour cherry compote, meringue

13

Tiramisù

the Italian classic

12

Panna cotta stagionale

panna cotta, mango-passion fruit sauce

9

Tortino al cioccolato tiepido ^V

lukewarm chocolate cake with Raffaello ice cream

9

13

Duomo di Nutella

Nutella mousse with hazelnut core

13

Gioia ^V

ice cream cube covered with smooth chocolate

2.5

COUPES

Our coupes with two scoops of the best Leonardo Gelati are served classically with whipped cream and topping.

Raffaello ^V

raffaello ice cream, chocolate ice cream, Raffaello pieces

13

Biscotti ^V

cookie ice cream, stracciatella ice cream, Amaretti pieces

13

Banana Split ^V

vanilla ice cream, banana, chocolate sauce

13

Danimarca ^V

vanilla ice cream, chocolate sauce

13

Caffè ^V

mocha ice cream, espresso

13



: seasonal dessert

V: vegetarian – V+: vegan

All prices in CHF incl. VAT / 10.26