

# SANTA LUCIA

## DESSERTS & ICE CREAM

### NO DESSERT?

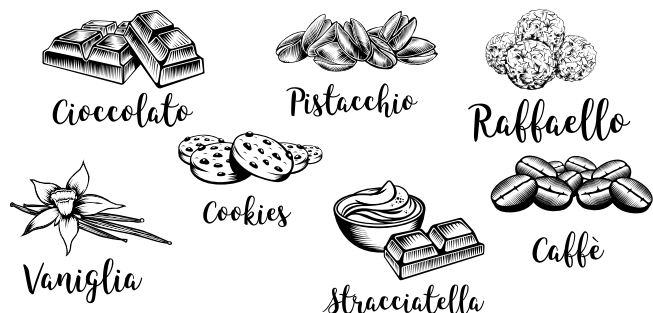
there is always room for a Gioia... per piece **2.5**

## ARTISAN ICE CREAM

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

### Ice cream <sup>V</sup>

per scoop **4.5**



## SEASONAL ICE CREAM

Our seasonal ice cream for the winter period from Gelateria Leonardo.

Noce <sup>V</sup>  
walnut

per scoop **4.5**

## ARTISAN SORBETS

### Sorbetti <sup>V+</sup>

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.

### Cheesecake al pistacchio

house-made cheesecake, pistachio sauce

**13**

### Tiramisù

the Italian classic

**12**

### Panna cotta stagionale

panna cotta, salted caramel sauce

**9**

### Tortino al cioccolato tiepido <sup>V</sup>

lukewarm chocolate cake  
with Raffaello ice cream

**9**  
**13**

### Duomo di Nutella

Nutella mousse with hazelnut core

**13**

### Gioia <sup>V</sup>

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 <sup>V</sup>

raffaello ice cream, chocolate ice-cream, Raffaello pieces

**12**

### Biscotti <sup>V</sup>

cookies ice cream, stracciatella ice cream, Amaretti pieces

**12**

### Banana Split <sup>V</sup>

vanilla ice cream, banana, chocolate sauce

**12**

### Danimarca <sup>V</sup>

vanilla ice cream, chocolate sauce

**12**

### Caffè <sup>V</sup>

mocha ice cream, espresso

**12**



: seasonal dessert

V: vegetarian — V+: vegan

All prices in CHF incl. VAT / 01.26