

# SANTA LUCIA

DESSERTS  
& ICE CREAM

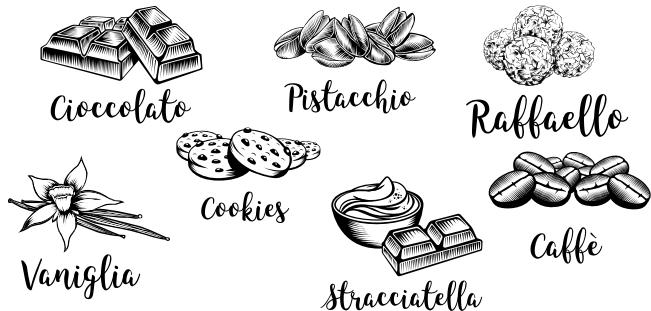
**NO DESSERT?**

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** <sup>+6.5</sup>  
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 **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