

SANTA LUCIA

DESSERTS & ICE CREAM

NO DESSERT?

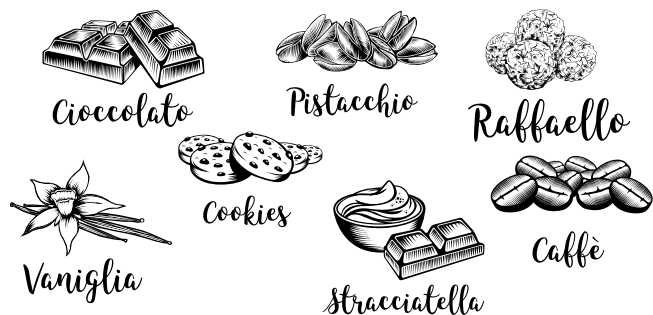
there is always room for a Gioia... per piece **2.5**

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**



THE GREAT CLASSIC:

Affogato – vero italiano ^V 
Leonardo's vanilla ice cream, espresso

9

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.

Crostata di primavera con gelato di vaniglia ^V 
almond tart with rhubarb and strawberries, vanilla ice cream **13**

Tiramisù
the Italian classic **12**

Panna cotta stagionale 
panna cotta, strawberry sauce **9**

Tortino al cioccolato tiepido ^V
lukewarm chocolate cake with Raffaello ice cream **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 **12**

Biscotti ^V
cookie ice cream, stracciatella ice cream, Amaretti pieces **12**

Banana Split ^V
vanilla ice cream, banana, chocolate sauce **12**

Danimarca ^V
vanilla ice cream, chocolate sauce **12**

Caffè ^V
mocha ice cream, espresso **12**

 : seasonal dessert

V: vegetarian – V+: vegan

All prices in CHF incl. VAT / 04.26