

# SANTA LUCIA

## DESSERTS & ICE CREAM

### NO DESSERT?

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

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## 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**



### THE GREAT CLASSIC:

**Affogato – vero italiano** <sup>V</sup>   
Leonardo's vanilla ice cream, espresso

**9**

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## ARTISAN SORBETS

Sorbetti <sup>V+</sup>

per scoop **4.5**

with spirits

**+6.5**

Limoncello, Aperol, etc.



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## ALLERGENICS



For information about allergenic please ask our employees.

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## DESSERTS

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

**Tiramisù ai mirtilli** 

blueberry Tiramisù

**13**

**Tiramisù**

the Italian classic

**12**

**Panna cotta stagionale** 

panna cotta, raspberry 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**

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## COUPES

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

**Frutti di bosco** <sup>V</sup> 

vanilla ice-cream, strawberry sorbet, mixed fresh berries, raspberry sauce, amaretti pieces

**14**

**Raffaello** <sup>V</sup>

raffaello ice cream, chocolate ice cream, Raffaello pieces

**13**

**Biscotti** <sup>V</sup>

cookie ice cream, stracciatella ice cream, Amaretti pieces

**13**

**Banana Split** <sup>V</sup>

vanilla ice cream, banana, chocolate sauce

**13**

**Danimarca** <sup>V</sup>

vanilla ice cream, chocolate sauce

**13**

**Caffè** <sup>V</sup>

mocha ice cream, espresso

**13**



**: seasonal dessert**

**V: vegetarian – V+: vegan**

All prices in CHF incl. VAT / 07.26