

## OSTERIA BALLA

### MANFREDI

---

#### I DOLCI

- **Torta al caffè' e nocciole** 18  
espresso and hazelnut torta, cappuccino cream
- **Tartufo lungo di Amedei**  
"long" truffle made with Amedei chocolate
- **Zuccotto**  
traditional sponge dome with chocolate, ricotta and mascarpone
- **Sformato di zucca con crema all'anice**  
pumpkin and amaretto flan, anise cream
- **Cassata al pistacchio**  
pistachio and caramel cassata
- **Frittelle di riso con crema alla vaniglia**  
traditional rice and cream fritters, vanilla cream
- **Gelati e sorbetti**
- **Biscottini with a glass of Vin Santo** 24
- **Recioto della Valpolicella with Amedei Chuao chocolate** 24

---

#### FORMAGGI served with walnuts and pear

- One piece** 12
- Extra pieces each** 5
- **Fior di Capra**- soft goat's milk (**Lombardia**)
- **Pecorino Canestrato**- aged sheep's milk (**Sardegna**)
- **Pecorino al Tartufo**- aged sheep's milk with black truffle (**Sardegna**)
- **Taleggio**- washed rind cow's milk (**Lombardia**)
- **Gorgonzola Dolcelatte**- blue cow's milk (**Lombardia**)
- **Pecorino l'Ulivo**- sheep's milk matured in olive leaves (**Toscana**)
- **Tenerone Tre Latte**- white mould cow, sheep and goat milk (**Piemonte**)

---

#### CAFFÈ E TÈ served with Balla frivolezze

- **Espresso di Manfredi** 6
- We offer a wide range of loose-leaf teas as well as some fine specialty teas*
- China Pai Mu Tan (white), China Yin Zhen "Silver Needles" (white), China Sencha (green), Darjeeling "Margaret's Hope" (black), Superior Keemun (black), Assam (black), Ceylon Highgrown (black)**