

MANFREDI at bells

dolce

Lavender pannacotta, prosecco jelly and spiced cherries	18.5
Raspberry, pistachio and vanilla cassata	
Tartufo di Amedei chocolate	
Strawberry and mascarpone torta	
Selection of gelati and sorbetti	
Walnut and chocolate torta, baked apricots in botrytis, vanilla sauce	

formaggi

Regional cheese selection served with oatmeal biscuits, mustard pear and walnuts	
One piece	18
Two	24
Three	28
Four	32
Extra pieces	8
Rouzaire Pierre Robert (cow's milk - Ile De France, France)	
Pecorino crotonese (sheeps Sarnia, Italy)	
Heublumen (unpasteurized cow's milk - Switzerland)	
Gorgonzola piccante (cow's milk - Lombardy)	
Ossau iraty (sheep's milk – Basque, France)	
Haxaire le Chatzele (cow's milk – Alsace, France)	
Parmigiano Reggiano (cow's milk – Parma, Italy)	

caffé e té

Espresso di Manfredi by Piazza d'Oro served with panforte	6
A wide range of loose-leaf Pickwick teas as well as some fine specialty teas:	
Darjeeling Autumnal from India	
Ceylon OP Adawatte Estate from Sri Lanka	
Golden Yunnan from China	
Pai Mu Tan white tea from China	