

**OSTERIA**



**DEL GUÀ**

———— **DESSERT** ————

Lemon <sup>3, 7</sup>	10
Melba was a peach <sup>3, 7, 8</sup>	10
I have an idea... what if it was a sacher? <sup>1, 3, 7, 8</sup>	12
Our cheese selection <sup>7</sup>	20

*Please inform when ordering of food allergies*

## SWEET WINES



<b>Maculan</b>	Torcolato 2012	<b>9</b>	<b>45</b>
ITALIA	VESPAIOLO 100% - VOL. 13.5% - 0,375 L		
<b>Suavia</b>	Acinatum 2017	<b>10</b>	<b>50</b>
ITALIA	GARGANEGA 100% - VOL. 13.5% - 0,375 L		
<b>Franz Haas</b>	Moscato Rosa 2019	<b>14</b>	<b>68</b>
ITALIA	MOSCATO ROSA 100% - VOL. 12% - 0,5 L		
<b>Castel Vecchio</b>	Vinsanto del Chianti Doc 2004	<b>13</b>	<b>65</b>
ITALIA	TREBBIANO 70%, SANGIOVESE 30% - VOL. 16.5%		
<b>Musella</b>	Recioto della Valpolicella Doc 2017	<b>11</b>	<b>55</b>
ITALIA	CORVINA 55%, CORVINONE 20%, RONDINELLA 10%, OSELETA 15%		

## COFFEE

<b>Illy Caffè</b>	<b>Arabica Blend</b>	<b>4</b>
	Made from 9 different types of Arabica for a full-bodied taste, characterized by enveloping notes of cocoa	
	<b>Arabica Selection Etiopia</b>	<b>4</b>
	A single type of Arabica with a balanced taste, characterized by floral notes of jasmine and dried fruit	
	<b>Arabica Selection Brasile</b>	<b>4</b>
	A single type of Arabica, with a taste between sour and bitter, characterized by unmistakable notes of caramel and dried fruit	
	<b>Arabica Selection Guatemala</b>	<b>4</b>
	A single type of Arabica, with a bitter taste and intense in aromaticity and body, characterized by notes of chocolate	