



CUCINA ANGELINA



Dolce 14€

Tiramisù

Vin Santo Toscano – Italia 12€

Profiterole

Choux à la crème

Carmes de Rieussec Sauternes – France 12€

Apple tarte tatin, to share 24€

Vanilla gelato, pouring cream

Cidre des Neiges – Canada 17€

Chocolate Mousse

70% bitter chocolate, pouring cream

Primitivo di Manduria Filari – Italia 15€

Ghiacciata Mirtillo “Mark Hix”

Frozen blueberries, hot white chocolate sauce

Carmes de Rieussec Sauternes – France 12€

Crostata di mandorle

Almond tart & Armagnac soaked prunes

Passitaia Ricioto di Gambellara Montecrociata – Italia 15€

Neil's Madeleines

½ dozen or dozen 12€ / 16€

Tokaji 3 Puttonyos, Château de Sárospatak – Hongrie 13€

Formaggio 16€

Fennel crackers & winter chutney

Gelato 1s/ 2s / 3s

5€ / 8€ / 11€



If you have any dietary requirements, or require further details on allergens, please ask your waiter

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