

# ❖ MENU ❖

## DOLCI

Italian desserts for a sweet conclusion

### CANNOLI SICILIANI

*Traditional Sicilian pastry shells filled with lightly sweetened ricotta, finished with citrus zest.*

35



### PANNA COTTA AI MIRTILLI

*Silky blueberry panna cotta*

35



### TORTA AL CIOCCOLATO

*Chocolate tart paired with soft salted caramel, rich yet balanced.*

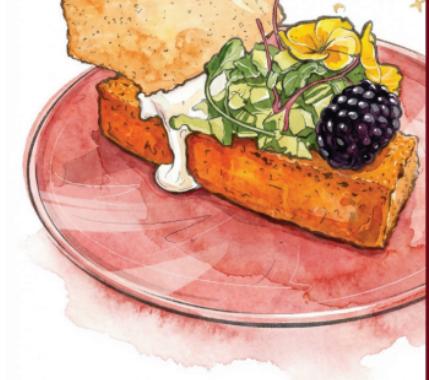
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### CRÊPES SUZETTE FLAMBÉ

*Classic crêpes flambéed with orange, caramel, and Grand Marnier, accompanied by vanilla ice cream.*

40



### TORTA ALL'OLIO D'OLIVA

*Olive oil cake paired with fresh kiwi and smooth cream cheese ice cream.*

35



### TIRAMISU

*A classic homemade Italian dessert of espresso-soaked savoiardi, mascarpone cream, and cocoa.*

40



### ICE CREAM

*strawberry/praline chocolate/lemon*

7.5

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The price includes 10% VAT and 2% tax; 5% service charge is NOT included.