



GEORGE
RESTAURANT

DESSERT

DAL PASCOLO

Seven cheeses from our land accompanied by mustards and jams, hazelnut bread and dried figs

NOBILE DI CAPRA

Azienda Agricola Monte Jugo - Viterbo (VT)
Raw milk cheese with a compact, soft texture

PROVOLONE DEL MONACO DOP

Fattoria Zero Piemonte - Penisola Sorrentina (NA)
Strictly Agerola cow's milk stretched curd cheese
with 12 months aged kid rennet

PECORINO DI CARMASCIANO

Carmasciando – Guardia Lombardi (AV)
Semi-hard raw sheep's milk cheese aged for 4 months

PARMIGIANO REGGIANO VACCHE ROSSE

Emilia Romagna
Hard cheese, obtained from cow's milk of red spotted only
24 months of seasoning

BLU DI BUFALA

4 Portoni - Bergamo
Soft blue cheese made from buffalo milk only,
3 months of seasoning

€ 20

PER FINIRE IN DOLCEZZA

DA KAMPALÁ A SORRENTO

Uganda 66% chocolate cake and mousse, black cherries in different textures and Leccino black olive mousse

€ 18

(C, D, E, I, L)

CITRUS

Ode to the golden fruits

€ 18

(I, L)

SOUVENIR INOUBLIABLE

Granny Smith apple tarte tatin with tonka bean crème brûlée and goat milk ice cream

€ 18

(C, D, E, I, L)

LA COLAZIONE DEI CAMPIONI

different textures of banana and coffee, burnt white chocolate ganache and lime flavored rum sauce

€ 18

(C, D, E, I, L)

PECCATO DI GOLA

geranium scented soufflé, Ecuador cocoa beans and kiwi sorbet (20 min)

€ 20

(C, I, L)

VERSO SUD

Noto almond, Vesuvius apricots and caramel toffee

€ 18

(C, D, E, I, L)

ECCELLENZA ITALIANA

Selection of homemade sorbets and ice creams

€ 10

(C, E, I)

For any food intolerances or allergies, please contact the restaurant staff.



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