

CHEESES AND DESSERT



GEORGE
RESTAURANT

DAL PASCOLO

Five 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

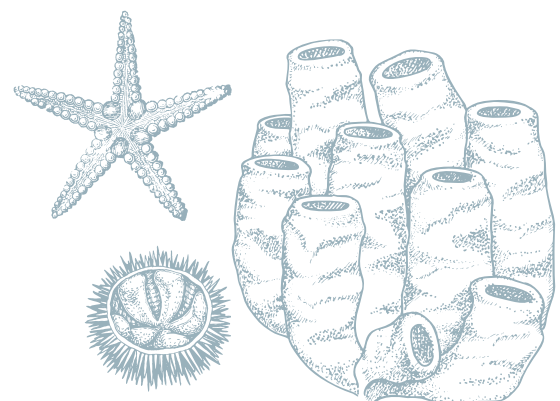
PARMIGIANO REGGIANO VACCHE ROSSE

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

€ 35



PER FINIRE IN DOLCEZZA

'A PASTIER

“Chest nunn’è nu dolce: è na poesia”

Millefeuille with orange blossom cream, cinnamon sauce
and mandarin sorbet

(C, D, L)

LA DOLCE VITA

Lemon Caprese cake, whipped yuzu ganache, black lime powder,
and caper ice cream

(C, D, I, L)

HANAMI

70% dark chocolate cake, sweet-and-sour cherry namelaka, black
pepper tuile, coconut sorbet, and sakura leaves

(C, I, L)

A PERCOCA DINT’ ‘O VINO

Poached peach, beer crème brûlée, bay leaf shortcrust pastry,
and Amaro Braulio cream

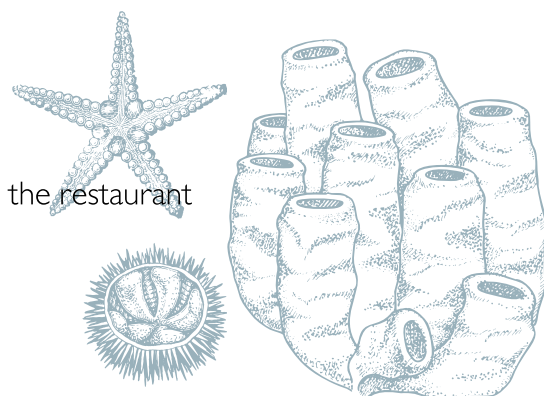
(C, D, I, L)

SOFFIO DI GIOIA

75% Tulakalum chocolate soufflé with grapefruit and banana sorbet

(C, D, E, I, L)

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



ALLERGENI/ALLERGENS

I piatti somministrati possono contenere uno o più allergeni appartenenti alle 14 famiglie di allergeni indicate nell'art. II del Reg. UE 1169/2011, quali:

The dishes may have one or more allergens belonging to the 14 types of allergens as shown in the Annex II of the EU Food Information for Consumer Regulation No 1169/2011:



A Pesce e prodotti a base di pesce / Fish and derived product



B Molluschi e prodotti a base di molluschi / Molluscs like clams, mussels, whelks and squid



C Latte e prodotti a base di latte (incluso lattosio) / Milk and dairy products (including lactose)



D Cereali contenenti glutine e prodotti derivati / Cereals Containing Gluten and Derived Products



E Frutta a guscio / Nuts



F Crostacei e prodotti a base di crostacei / Crustaceans and crustacean-based like prawns, crab, lobster



G Arachidi e prodotti a base di arachidi / Peanuts and peanut-based products



H Lupino e prodotti a base di lupino / Lupin, including lupin seeds and flour



I Uova e prodotti a base di uova / Eggs and egg-based products



L Anidride solforosa e solfiti / Sulphur dioxide and sulphites



M Soia e prodotti a base di soia / Soybeans and soy-based products



N Sesamo e prodotti a base di sesamo / Sesame and sesame-based products



O Senape e prodotti a base di senape / Mustard and mustard-based products



P Sedano e prodotti a base di sedano / Celery and celery-based products



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