



DESSERT MENU

www.robertosrestaurants.com

DOLCI

MOUSSE AL CAFFÈ (D)(E)(N)	55
Chocolate sphere filled with espresso and sweet mascarpone mousse, coffee tuille and tiramisu' ice cream	
2019 Planeta, Passito di Noto DOC	90
CIOCCO COLATO (D)(E)(N)	65
Warm dark chocolate foam, mango cream brulee, praline ice cream, hazelnut tuile	
2016 Black Muscat Quadry Winery, Elysium	50
TORTINO AL CARMELLO (D)(E)(N)	65
Caramel molten cake, anis ice cream, crispy orange and licorice	
2017 Alois Kracher Beerenauslese	100
PROFITEROLES (D)(E)(N)	60
Pistachio profiteroles, praline sauce, hazelnut ice cream and caramel sauce	
2020 Batasiolo, Barolo Chinato	115
BEE ROBERTO'S (A)(D)(E)(N)	65
Honey cake, chestnut ice cream, peanut honeycomb	
Taylor Tawny 10 Y.O.	65
FORMAGGI (D)(N)	120
Selection of Italian cheese, served with artisan bisquit, grapes, home-made fruit compote	
2020 Terre di San Leonardo, Tenuta San Leonardo served by caraffa (500ml)	320

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are inclusive of 5% VAT and subject to 7% DIFC Authority Fee and 10% Service Charge.

A - Alcohol / D - Dairy / E - Egg / H - Roberto's Signature / N - Nuts

DOLCI

SORBETTI

48

Mango | Lemon | Raspberry | Passion fruit

FRUTTA FRESCA E YOGHURT (D)

65

Healthy Alpin yoghurt foam, seasonal fresh fruit, raspberry sorbet, wild berry juice

BABA' AL TAVOLO (A)(D)(E)(H)

80

Classic Neapolitan Baba' with vanilla custard served at your table

GELATO VERDE E ORO (D)(N)

120

Pistachio ice cream served with extra virgin olive oil

DOLCE GIGANTE (A)(D)(E)(N)

500

Selection of Roberto's signature desserts (*please allow 25+ minutes*)

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