



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

PROFITEROLES (D)(E)(N) 65

Soft profiteroles filled with creamy almond and toasted coffee, saffron ice cream

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 bisquits, grapes, homemade 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

BABA' AL TAVOLO (D)(E)(A)(H) 80

Classic Neapolitan Baba' with vanilla custard served at your table

FRUTTA FRESCA E YOGHURT (D) 65

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

TORTINO AL CIOCCOLATO E PISTACCHIO (D)(E)(N) 65

Dark chocolate and Sicilian pistachio molten cake,
malto ice cream and caramel

LA PERA (D)(N)(E) 65

Abate pear mousse, pear tatin, kalamansi, Tonka bean ice cream

GELATO VERDE E ORO (D)(N) 120

Pistachio ice cream served with extra virgin olive oil

DOLCE VITA (A)(D)(E)(N) 495

Selection of our best desserts (*please allow 25+ minutes*)

SORBETTI 48

Mango, lemon, raspberry, passion fruit

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