



## DESSERT MENU

[www.robertosrestaurants.com](http://www.robertosrestaurants.com)

## DOLCI

### MOUSSE AL CAFFÈ (D)(E)(N) 55

Chocolate sphere filled with espresso and sweet mascarpone mousse, coffee tuile and tiramisu' ice cream

2019 Planeta, Passito di Noto DOC 90

### CIOCCO COLATO (D)(E)(N) 65

Warm dark chocolate foam, mango creme 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 biscuits, 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 in AED inclusive of 5% VAT, subject to 7% DIFC Authority Fee and 10% Service Charge.

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

## DOLCI

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

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

### PESCA E CILIEGIE (N)(D)(E) 70

Poached peach in syrup, fresh cherry and lime mint 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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