



S A N
BAYLON

- RISTORANTE -

Dessert menu

The exaltation of Italian pastry by

T H E C H E F P A T I S S I E R

Roberta La Piana

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MICHELIN
2024



Desserts

PISTACHIO, RICOTTA CHEESE AND BERRIES / 14,00
Pistachio parfait, ricotta cheese cream and berries

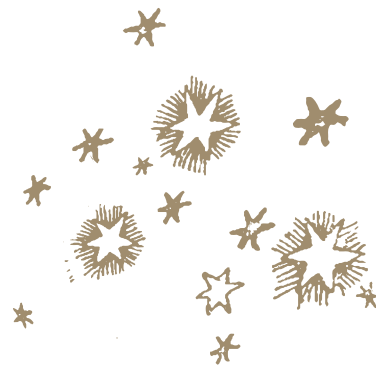
San Baylon / 14,00
*Eggnog Bavarian cream, coffee biscuit with cocoa nibble,
coffee ganache, Marsala*

TOMATO, BASIL AND OLIVE OIL / 14,00
Cake with basil and oil, basil cream, smoked tomato confit and olive oil

VANILLA, CARAMELIA AND TOFFEE SAUCE / 14,00
*Vanilla baba, Valrhona Carmelia namelaka
and lightly salted toffee sauce*

CITRUS FRUITS FROM AROUND THE WORLD / 14,00
Carob and pear cake, cardamom cream and pepper pears

CHEESE SELECTION / 18,00
Carob and pear cake, cardamom cream and pepper pears



ESPRESSO / 5,00

CAPPUCCINO / 8,00

AMERICAN COFFEE / 7,00

Sweet wine by the glass / 14,00
*Please, feel free to request our **drink list***

*Please inform our staff of any allergies,
intolerances or diet requirements you may have while placing your order. Thank you.*

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

** Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.*

▲ Frozen product. |▲ Non-seasonal products can be frozen. |▲ Product subject to a heat reduction procedure for preservation purpose.