

PEDROCCHI NEWS

OUR ICE CREAM

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| Coppa Pedrocchi..... | 10.00 |
| Vanilla, hazelnut and coffee ice cream, whisky cream, mint, whipped cream | |
| Coppa Fantasia 2 scones | 6.00 |
| Sorted ice cream and whipped cream | |
| Coppa Fantasia 3 scones | 8.00 |
| Sorted ice cream and whipped cream | |
| Eis Caffè..... | 10.00 |
| Ice coffee, coffee and vanilla ice cream, whipped cream | |
| Eis Cioccolato | 10.00 |
| Chocolate and hazelnut ice cream, whipped cream | |
| Banana Split..... | 10.00 |
| Vanilla, chocolate and strawberry ice cream, banana, whipped cream | |
| Nocciolata..... | 10.00 |
| Vanilla and hazelnut ice cream, whipped cream, nuts, hazelnuts, caramel | |
| Coppa Fragole..... | 10.00 |
| Lemon and strawberry ice cream, whipped cream, fresh strawberries | |
| Coppa estate..... | 12.00 |
| Fresh yoghurt, strawberry and vanilla ice cream, fresh fruit | |
| Milkshake..... | 8.00 |
| Smoothies | 10.00 |



EX REG. CE 1169/2011

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

Sul menù, accanto al nome delle pietanze si trova indicazione degli allergeni presenti come ingrediente della pietanza stessa. Gli allergeni sono evidenziati con numero di riferimento indicato tra parentesi.

1. Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati
2. Crostacei e prodotti derivati
3. Uova e prodotti derivati
4. Pesce e prodotti derivati
5. Arachidi e prodotti derivati
6. Soia e prodotti derivati
7. Latte e prodotti derivati (compreso lattosio)
8. Frutta a guscio e prodotti derivati
9. Sedano e prodotti derivati
10. Senape e prodotti derivati
11. Semi di sesamo e prodotti derivati
12. Anidride solforosa e sol ti in concentrazioni superiori a 10 mg/kg o mg/l espressi come SO₂
13. Lupino e prodotti a base di lupino
14. Molluschi e prodotti a base di mollusco

Tutti gli alimenti da noi serviti sono preparati in cucina, dove vengono lavorati diversi alimenti quindi potrebbero essere presenti tracce degli allergeni sopra indicati, in ogni pietanza.

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SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

On the menu, next to the name of the dishes there is an indication of the allergens present as an ingredient in the dish itself. Allergens are highlighted with reference numbers indicated in brackets.

1. Cereals containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridized strains) and derivatives
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Peanuts and derivatives
6. Soybeans and derivatives
7. Milk and derivatives (including lactose)
8. Nuts and derivatives
9. Celery and derivatives
10. Mustard and derivatives
11. Sesame seeds and derivatives
12. Sulphur dioxide and sulphites at concentrations above 10 mg/kg or mg/l as SO₂
13. Lupine and products based on lupine
14. Molluscs and derivatives on molluscs

All the food we served is prepared in the kitchen, where different foods are processed so there may be traces of the aforementioned allergens, in any dish.