

Dessert

Dolce	
"Frollino"	24
Cookie Ring Filled with Mascarpone Zabaione, Mango and Blueberry Sorbet	
Tiramisù alla Nutella	20
Tiramisù with Nutella and Amarena Cherries	
Torta Tiepida di Mele in Salsa d'Albicocce	24
Warm Apple Tart with Apricot Sauce	
Budino al Cioccolato con Gelato alla Vaniglia e Amarene	22
Chocolate Pudding with Vanilla Ice Cream and Amarena Cherries	
Flan di Formaggio Fresco e Banana in Salsa alla Vaniglia	24
Fresh Cheese and Banana Flan in Vanilla Sauce	
Gelato	
Chocolate, Pistachio, Mint Chocolate Chip, Vanilla	
Sorbetto	
Lemon, Orange, Blueberry, Raspberry	
Mixed Sorbet or Ice Cream	18

Imported Italian Cheese	
"Gorgonzola Dolcelatte"	Lombardia
P. Galcum. 30 days aged. Cow's milk.	
"Taleggio"	Lombardia
Yeasty, fruity, mild funk. 30 days aged. Cow's milk.	
"Ubriacone"	Veneto
Nutty and fruity with a bright winey finish. 2 months aged in wine. Cow's milk.	
"Cacio di Fossa"	Emilia Romagna
Sharp, hollowed out of the tufa rock. 3 months aged. Sheep's milk.	
"Parmigiano Reggiano Vacche Rosse"	Emilia Romagna
Nutty, fruity and creamy. 30 months aged. Red cow's milk.	
"Molìterno Black Truffle"	Sardegna
Rubbed with vinegar and olive oil. 60 days aged. Raw sheep's milk.	
"Primo Sale"	Sicilia
Young and fresh. 30 days aged. Sheep's milk.	
Selection 3 Cheese	\$18
Selection 5 Cheese	\$24
Selection 7 Cheese	\$32

Port Wine	
Fonseca Bin N° 27	14
Fonseca	24
aged 20 years	
Graham's	18
aged 10 years	
Graham's	24
aged 20 years	

Our Menus



Lunch



Dinner



Dessert

<i>Taylor Fladgate</i>	18
<i>aged 10 years</i>	
<i>Taylor Fladgate</i>	24
<i>aged 20 years</i>	

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GAMBERO ROSSO TOP ITALIAN RESTAURANT 2020