

formaggi

11

choice of three served with crispy taralle

- GORGONZOLA PICANTE** *chamomile figs & lemon confit* Piedmont, Italy / Cow
MITICA FIORE *date syrup & rosemary* Sardegna, Italy / Sheep
RED HAWK *rhubarb marmaletta & pickled strawberries* Point Reyes, CA / Cow
TRUFFLE TREMOR *meilbio honey & candied orange* Cypress Grove, CA / Goat
NUT MILK RICOTTA *white balsamic caramel & olive oil* Los Angeles, CA / Almond
LEMON CACIOCVALLO *blackberry-tarragon preserves* Sardegna, Italy / Cow

dolci

• 12 •

- AMEDEI CHOCOLATE CAKE** burnt orange-caramel gelato & espresso sauce
PANNA COTTA caramelized pineapple, coconut sorbet & guava “soup”
SALTED CARAMEL BUDINO gianduja crumble & chocolate sable cookies
APPLE FRITTELLE marsala zabaglione, almond crumble & spiced apple sorbet
KABOCHA CHEESECAKE pickled cranberries, gingersnap meringue & pomegranate sorbet
COPPA DI GELATO caramelized banana, smoked gianduja, chocolate stout & peanut butter gelato
BOMBOLONI lemon sage crema & blackberry-cassis marmellata

port

grappe

GRAHAM'S TAWNY 10 YR	12	VESPAIOLO Jacopo Poli, VENETO	19
GRAHAM'S TAWNY 20 YR	15	MIELE Jacopo Poli, VENETO	13
GRAHAM'S TAWNY 30 YR	18	RUTA Nardini, VENETO	14
GRAHAM'S TAWNY 40 YR	32	GAIA & REY Castello Di Barbaresco, PIEMONTE	26
		BARBERA D'ASTI Berta, PIEMONTE	35
		NEBBIOLO DI BAROLO Berta, PIEMONTE	35

amari & liquori

NONINO	14	LAZZARONI	16
MONTENEGRO	16	SIBONA	15
RAMAZOTTI	12	SAMBUCA MOLINARI	13
AVERNA	12	FERNET BRANCA	16
CYNAR	10	BRANCA MENTA	16

vini dolci

MOSCATO La Montecchia, Fior D'Arancio, VENETO	12
RECIOTO DELLA VALPOLICELLA Monte Faustino, VENETO	22
VIN SANTO DEL CHIANTI CLASSICO Vignavecchia, TOSCANA	18
MOSCATO PASSITO di PANTELLERIA Pellegrino, SICILIA	19