

DOLCI E DIGESTIVI

DOLCI

Olive Oil Cake 11

*honey-chamomile gelato, berry compote,
pumpkin seed and thyme streusel*

suggested pairing: De Bartoli Passito Pantelleria \$17

Torta al Cioccolato 12

huckleberry jam, orange blossom gelato

suggested pairing: Adanti Sagrantino Passito '08 \$14

Panna Cotta 11

10-year aged balsamic

suggested pairing: Toro Albala PX GRV'87 \$18

Seasonal Crostata 12

*figs, honey, brown butter-sage gelato,
fried sage*

suggested pairing: La Spinetta Moscato d'Asti '16 \$12

Pistachio Shortcake 12

*honey whipped cream, stone fruits,
spiced pistachios*

suggested pairing: De Bartoli Marsala Sup. \$16

GELATI

8 Affogato

vanilla gelato, espresso

9 Gelato o Sorbetti

choice of one flavor

14 Gelati e Sorbetti

tasting of three flavors

FORMAGGI one 8, three 21, five 28

Cow

Brie Fermier (*France*)

Comte (*France*)*

Clothbound Cheddar (*Vermont*)

Cremeux de Bourgogne (*France*)

Mountain Gorgonzola (*Lombardia*)

Parmigiano Reggiano (*Emilia Romagna*)*

Salva Cremasco (*Lombardia*)*

Stompetoren Gouda (*Netherlands*)*

Tomme de Basque Vache (*Spain*)

Sheep

Pecorino Gran Cacio Etrusco (*Lazio*)

Pecorino Toscano Fresco (*Toscana*)

Pecorino Toscano Stagionato (*Toscana*)

Goat

Capra Sarda (*Sardegna*)

Balarina Gouda (*Holland*)

Monte Enebro (*Spain*)

Persilles de Rambouillet (*France*)

Buffalo

Quadrello di Bufala (*Sardegna*)

**unpasteurized*

CAFFE BY COPERACO

3 Espresso

4 Coffee

4 Cappuccino

4 Latte

3.5 Macchiato

3.5 Cortado

TEA BY RISHI

5 Earl Grey, Ruby Oolong, Omija Berry Blush,

Matcha Super Green, English Breakfast, Chamomile,

Jade Cloud, Lemon Verbena, Turmeric Ginger,

Peppermint

September 6th, 2018