

DOLCI

E DIGESTIVI

DOLCI

Olive Oil Cake 12

*honey-chamomile gelato, candied kumquats,
pumpkin seed and thyme streusel*

suggested pairing: Planeta Passito di Noto '16 \$17

Seasonal Crostata 12

rhubarb, crème fraîche gelato

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

Budino al Cioccolato 12

creme fraiche, candied cocoa nibs

suggested pairing: Scacciadiavoli Passito '12 \$14

Panna Cotta 12

10-year aged balsamic

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

GELATI

Affogato 8

vanilla gelato, espresso

Gelato o Sorbetti 9

choice of one flavor

Gelati e Sorbetti 14

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 Savoie (*France*)

**unpasteurized*

Sheep

Ossau Iraty (*France*)

Pecorino Calabrese (*Calabria*)

Pecorino Gran Cacio Etrusco (*Lazio*)

Pecorino Toscano Fresco (*Toscana*)

Goat

Capra Sarda (*Sardegna*)

Balarina Gouda (*Holland*)*

Montealva (*Spain*)

Monte Enebro (*Spain*)

Persilles de Rambouillet (*France*)

Buffalo

Quadrello di Bufala (*Sardegna*)

CAFFE BY COPERACO

Espresso 3

Coffee 4

Cappuccino 4

Latte 4

Macchiato 3,5

Cortado 3,5

TEA BY RISHI

5 Earl Grey, Ruby Oolong, Matcha Green,
English Breakfast, Chamomile, Jade Cloud,
Masala Chai, Black Limon, Turmeric Ginger,
Peppermint

March 26th, 2019