

DOLCI

E DIGESTIVI

DOLCI

Olive Oil Cake 12

whipped creme fraiche, blueberry compote
suggested pairing: Paneretta Vin Santo '09 \$15

Seasonal Crostata 12

strawberry rhubarb, creme fraiche 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

Lemon Verbena Granita 12

strawberry sorbet, whipped cream
suggested pairing: Barberani Muffa Nobile '14 \$17

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 (*Ile de France*)

Comte (*Franche-Comte*)*

Cabot Clothbound Cheddar (*Vermont*)

Cremeux de Bourgogne (*Bourgogne*)

Mountain Gorgonzola (*Lombardia*)

Parmigiano Reggiano (*Emilia Romagna*)*

Salva Cremasco (*Lombardia*)*

Stompetoren Gouda (*Netherlands*)

Tomme de Savoie (*Savoie*)*

**unpasteurized*

Sheep

Ossau Iraty (*Pyrenees*)

Pecorino Calabrese (*Calabria*)

Pecorino Gran Cacio Etrusco (*Lazio*)

Pecorino Toscano Fresco (*Toscana*)

Goat

Capra Sarda (*Sardegna*)

Balarina Gouda (*Holland*)

Montealva (*Andalucia*)

Monte Enebro (*Avila*)

Persilles de Rambouillet (*Ile de 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, Masala Chai,
Turmeric Ginger, Peppermint

June 6th 2019