

DOLCI E DIGESTIVI

DOLCI

Olive Oil Cake 11

*honey-chamomile gelato, poached pear,
pumpkin seed and thyme streusel*

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

Seasonal Crostata 12

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

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

Torta al Cioccolato 12

huckleberry jam, orange blossom gelato

suggested pairing: Scacciadiavoli Passito '12 \$14

Lemon-Mascarpone Semifreddo 12

pistachio granita, concord grape sorbetto

suggested pairing: Paneretta Vin Santo '07 \$15

Panna Cotta 11

10-year aged balsamic

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

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*)

**unpasteurized*

Sheep

Ossau Iraty (*France*)

Pecorino Gran Cacio Etrusco (*Lazio*)

Pecorino Toscano Fresco (*Toscana*)

Pecorino Toscano Stagionato (*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

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, Masala Chai, Lemon Verbena,
Turmeric Ginger

October 18th, 2018