

DOLCI E DIGESTIVI

Olive Oil Cake 11

*vanilla gelato, mascarpone, kumquats,
mandarin olive oil*

suggested pairing: Barberani Muffa Nobile 17\$

Basil Semi Freddo 11

*strawberries, green szechuan peppercorn,
pistachio*

suggested pairing: Canneto Vendemmia Tardiva \$15

Dark Rum Cheesecake 12

*roasted pineapple, macadamia nuts,
makrut lime*

suggested pairing: DeBartoli Marsala \$16

DOLCI

Panna Cotta 10

10-year aged balsamic

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

Warm Seasonal Fruit Crostata 12

seasonal fruit, goat milk gelato

suggested pairing: Morandina Moscato d'Asti \$12

Dark Chocolate Cake 12

*araguani chocolate, fenugreek meringue,
toasted coconut*

suggested pairing: Scacciadiavoli Passito \$14

GELATI

7 Affogato

vanilla gelato, espresso

8 Gelato o Sorbetto

choice of one flavor

12 Gelati e Sorbetti

tasting of three flavors

Cow FORMAGGI one 8, three 21, five 28

Comte (*France*)*

Cabot Clothbound Cheddar (*Vermont*)

Caciocavallo (*Calabria*)

Cremeux de Bourgogne (*France*)

Parmigiano Reggiano (*Emilia Romagna*)*

Prairie Breeze Cheddar (*Iowa*)

Salva Cremasco (*Lombardia*)*

Tome de Bosque Vache (*Spain*)

Stompetoren (*Netherlands*)*

Quadrella di Bufala (*Lombardia*)

Mountain Gorgonzola (*Lombardia*) *unpasteurized

Sheep

Pecorino Foglie di Noce (*Emilia Romagna*)

Pecorino Gran Cacio Etrusco (*Lazio*)*

Pecorino Toscano Fresco (*Toscana*)*

Pecorino Toscano Stagionato (*Toscana*)

Goat

Capra Sarda (*Sardegna*)

Persilles de Rambouillet (*France*)

Stracapa (*Lombardia*)

CAFFE BY COPERACO

3 Espresso

4 Coffee

4 Cappuccino

4 Latte

3.5 Macchiato

3.5 Cortado

TEA BY RISHI

4.5 Earl Grey, Ruby Oolong, Omija Berry Blush,
Iron Goddess of Mercy, Matcha Super Green, English
Breakfast, Chamomile, Jade Cloud, Lemon Verbena,
Turmeric Ginger

May 11th, 2017