

DOLCI E DIGESTIVI

DOLCI

Olive Oil Cake 11

*caramelized rhubarb puree, strawberries
vanilla gelato, rose petals*
suggested pairing: Canneto Vin Santo '12 \$15

Peaches & Tea 11

*fresh peaches, lemon yogurt, mint
earl grey granita*
suggested pairing: La Spinetta Moscato d'Asti \$12

Burnt Honey Cheesecake 12

*bee pollen, blueberry sorbet,
tarragon leaves*
suggested pairing: Ron Zacapa 23 yrs \$17

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: De Bartoli Passito Pantelleria \$17

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

FORMAGGI one 8, three 21, five 28

Cow

Comte (France)*
Cabot Clothbound Cheddar (Vermont)
Provolone Auricchio (Lombardia)
Cremeux de Bourgogne (France)
Parmigiano Reggiano (Emilia Romagna)*
Prairie Breeze Cheddar (Iowa)
Salva Cremasco (Lombardia)*
Tome de Bosque Vache (Spain)
Stompetoren (Netherlands)*
Mimolette (France)
Mountain Gorgonzola (Lombardia)

Sheep

Pecorino Foglie di Noce (Emilia Romagna)
Pecorino Gran Cacio Etrusco (Lazio)*
Pecorino Toscano Fresco (Toscana)*
Pecorino Toscano Stagionato (Toscana)
Tomme Brulee (France)*
Capra Sarda (Sardegna)
Persilles de Rambouillet (France)
Stracapa (Lombardia)

Goat

Buffalo

Quadrella di Bufala (Sardegna)

*unpasteurized

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,
Matcha Super Green, English Breakfast, Chamomile,
Jade Cloud, Lemon Verbena, Turmeric Ginger

September 25th, 2017