

DOLCI : DESSERT

TIRAMISU 10
Espresso & Marsala Soaked Sponge Cake, Mascarpone Mousse, Honey Caramel Sauce

CROSTATA 9
Blueberry, Vanilla Bean Anglaise, Whipped Cream

RHUBARB TART 11
Local Rhubarb & Strawberry Sauce, Black Sesame Gelati

PASSION FRUIT PANNA COTTA 9
Coconut Macaroon, Almond Tuile, Passion Fruit Caramel Sauce

RICOTTA MIXED BERRY TORTA 9
Lemon Thyme Anglaise, Fresh Berries, Candied Asparagus

ITALIAN COOKIE PLATE 10
Pignoli, Rainbow Cookie, Biscotti, Butter Cookie

AFFOGATO 10
Hazelnut Stacciatella Gelato, Mini Chips, Toasted Walnuts
Caramel & Chocolate Sauces, Chantilly Cream with Espresso

GELATERIA \$8 FOR THREE SCOOPS

GELATI: Vanilla | Chocolate | Blueberry Balsamic | Toasted Coconut Banana | Pistachio

SORBETTI: Grapefruit | Mango | Mixed Berry | Pineapple

FORMAGGI : CHEESE

• \$7 PER SELECTION \$19 FOR A SELECTION OF THREE CHEESES •

GORGONZOLA DOLCE (Lombardia) Rich, Pungent, Sweet Cow's Milk

ROBIOLA DUE LATTE (Piedmont) Mushroom, Buttery, Sheep & Cow's Milk

TALEGGIO (Lombardia) Meaty Cow's Milk Cheese

LA TUR (Piemonte) Sweet & Tangy Sheep, Goat's & Cow's Milk Cheese

PARMIGIANO REGGIANO 24 MONTH (Emilia-Romagna) Salty, Crumbly, Cow's Milk

PECORINO TOSCANO (Toscana) Young and Sweet Sheep's Milk Cheese

FONTINA (Valle d'Aosta) Semi-Firm Cow's Milk, Pungent, Mild, Nutty Flavor

DOPO LA CENA : AFTER DINNER DRINKS

VINI DOLCI : SWEET WINES

MOSCATO D'ASTI, LODALI (PIEMONTE) 2021	8
BRACHETTO D'ACQUI, BANFI "ROSA REGALE" (PIEMONTE) 2020	14
RECIOTO DELLA VALPOLICELLA CLASSICO, GAMBA "LE QUARE" (VENETO) 2017	14

GRAPPA & GRAPPA LIQUEURS

BERTA ELISI: aged in wood for 12 months	28
BERTA BARBERA D'ASTI "ROCCANIVO": aged in wood for 10 years	49

MAROLO

AMARONE	21
BAROLO	17
BAROLO 9 YEAR OLD	29
BAROLO 12 YEAR OLD	31
BAROLO 15 YEAR OLD	36
BAROLO 20 YEAR OLD	44
BRUNELLO DI MONTALCINO	16
GEWÜRZTRAMINER	19
MILLA LIQUEUR	15
MOSCATO	16

NARDINI

AQUAVITAE ALLA RUTA: infused with rue	11
AQUAVITAE DI CEDRO: sweet lemon liqueur	9
AQUAVITAE MANDORLA: almond & cherries	10

JACOPO POLI

AROMATICA: from traminer grapes	15
MERLOT	15
MIELE: made with acacia honey & mint	9
PINOT	15
SARPA: from merlot & cabernet sauvignon	12
UVA VIVA: from malvasia & white muscat grapes	18

DIGESTIVI & CORDIALE

AMARO NONINO: alpine flowers, fresh herbs	13
AMARO SIBILIA: distilled from honey, rich & balanced	10
AMARO SIBONA: infused with rhubarb, gentian & herbs, bittersweet	7
BRANCA MENTA: rich & vibrant mint, soothing & relaxing	7
FERNET BRANCA: scented with over 40 herbs; saffron & myrrh	9
RAPA GIOVANNI RATAFIA' DI ANDORNO: walnut liqueur	8