

DOPO LA CENA

DOLCI : SWEETS

Vanilla Panna Cotta, Caramel Sauce, Brown Butter Sablé, Local Honeycrisp Apple [\$9]
Tiramisu, Espresso & Marsala Soaked Lady Fingers, Honey Mascarpone Mousse [\$10]
Seasonal Fruit Crostata
Whipped Cream, Caramel Sauce [\$9]
Affogato: Hazelnut Gelato, Dark Chocolate Sauce, Cocoa Nib Tuile, Whipped Cream [\$7]

GELATERIA \$8 for three scoops

GELATI: Vanilla | Hazelnut | Chocolate
SORBETTI: Mango | Apple | Plum | Melon

FORMAGGI [\$6] EACH

Italian cheese, sliced to order

[] TALEGGIO (Lombardia)
meaty cow's milk, washed rind

[] FONTINA (Valle d'Aosta)
semi-firm cow's milk, pungent, mild, nutty flavor

[] PARMIGIANO REGGIANO (Emilia-Romagna)
aged 24 months, salty, crumbly, cow's milk

DIGESTIVI Amaro & Grappa

AMARO NONINO [11] alpine flowers, fresh herbs

AMARO SIBONA [7] infused with rhubarb
gentian & herbs

AMARO AVERNA [8] rich, sweet & bitter

AMARO NARDINI [9] bitter orange, gentian flower
& peppermint

AMARO-CAMATTI UMBERTO BRIGANTI [8]
mint, evergreen, mild bitterness

POLI CILIEGE GRAPPA [22] made from white
durano cherries

POLI MIELE [9] made with acacia honey and mint

MAROLO BAROLO GRAPPA 12 yr [25]

MAROLO BRUNELLO DI MONTALCINO
GRAPPA [13]

MAROLO MILLA LIQUEUR [15]