



DESSERTS // \$14

Torrone

piemontese nougat semifreddo, hazelnut cake, warm chocolate sauce

Budino Cioccolata

valrhona chocolate cake, amaretti mousse, espresso chip gelato

Bomboloni

blueberry filled doughnut, white chocolate vanilla bean dipping sauce

Rabarbaro

vanilla cake, yogurt cream, rhubarb sorbet

Torta

ricotta cheesecake, muscovado shortbread, strawberry sorbet

Crème Fraîche Panna Cotta

fresh grapefruit, poppyseed lace tuile, lemon yogurt sorbet

Sorbetti e Gelati

a selection of freshly-spun sorbets and gelati

COMPOSED CHEESEPLATES

plate of three cheeses in lieu of dessert

tasting of all 6 cheeses // 12 supplement



DESSERT WINES

Glass // Bottle

Moscato d'Asti, Bricco Quaglia // La Spinetta 9 // 36
Piemonte, Italy 2007 375 ml.

Brachetto d'Acqui, Le Donne dei Boschi // Ca' dei Mandorli 8 // 44
Piemonte, Italy 2006 500 ml.

Sauternes // Castelnau de Suduiraut 14 // 110
Bordeaux, France 2001

Vin Santo // Castello di Sonnino 15 // 99
Toscana, Italy 2001 500 ml.

Trockenbeerenauslese Cuvee // Alois Kracher 46
Burgenland, Austria NV 187 ml. (Bottle for two)

Vintage Porto // Dow's 30 // 235
Oporto, Portugal 1985 750 ml.

Aleatico dell'Elba // Mola 10 // 90
Tuscany, Italy 2006 500 ml.

Madeira, Bual // d'Oliveira 26
Madeira, Portugal 1968



COFFEE

French Press - Monico Blend - La Colombe
small press - one to two servings //7
large press - three to four servings //14

Espresso-La Colombe //4

TEA //4.5

Verbena

intense lemon-flavored herb

Mint

wild Armenian mint

Organic Chamomile Medley

sweet honey-like with a hint of mint

White Peony

mild yet rich while very low in caffeine

Genmaicha

popped rice and sencha green tea

Pu-erh

loose leaf Pu-erh tea with organic ginger

Jasmine Dragon Pearl

fragrant, sweet and very aromatic

Lavender Earl Grey

black tea leaves, natural oils of bergamot and lavender

Organic China Black

thick bodied, sweet and malty



AFTER DINNER DRINKS

GRAPPA and AQUAVITE

Steel Aged

- Jacopo Poli Moscato // 23
- Jacopo Poli Sassicaia // 36
- Villanova "Val Di Rose" Aquavite di Traminer // 19
- Banfi Brunello di Montalcino // 14
- Bertagnolli Teroldego // 16

Wood Aged

- Jacopo Poli "Arzente", Trebbiano 1991 // 26
- Berta Bric del Gaian, Moscato d'Asti 1995 // 28
- Allegrini Amarone // 16
- Villa Zarri Aquavite di Trebbiano 10yr // 19

Infused

- Marolo Camomile // 17
- Nardini Aquavite di Ruta // 12

SCOTCH

Single Malt

- Laphroaig 15yr // 23
- Lagavulin 16yr // 20
- Ardbeg 10 yr // 16
- Bruichladdich 15 yr // 23
- Talisker 10yr // 19
- Macallan 12yr // 20
- Macallan 18yr // 26
- Glenlivet 12yr // 16
- Glenmorangie Signet // 35

BRANDY

- "Maison Surrene" Unblended
 - Grande Champagne Cognac, 1946 // 75
 - Petite Champagne Cognac // 14
- Pierre Ferrand 10yr Amber Cognac // 18
- Remy Martin 1738 Accord Royal // 17
- Boulard Grand Solage Calvados // 13
- Albert Camut 12 ans d'age Calvados // 25
- Badel 4yr Slivovitz // 9
- Alto de Carmen Pisco // 11

AMARO

- Cynar // 10
- Santa Maria al Monte // 11
- Averna // 11
- Fernet Branca // 11
- Montenegro // 12
- Ramazzotti // 10
- Nonino // 13
- Nardini // 12
- Lorenzo Inga // 15

LIQUEUR

- Lazzaroni Sambuca // 12
- Lazzaroni Amaretto // 12
- Lazzaroni Limoncello // 12
- Chartreuse, Green or Yellow // 11
- Benedictine // 11
- Cointreau // 12
- Drambuie // 12
- Frangelico // 11
- Cafe de Nuit // 10
- Bailey's Irish Cream // 12
- Nardini Aqua di Cedro // 11
- Nardini Mandorla // 13
- Grand Marnier // 14
- Framboise Montbisou // 15
- Mandarine Napoleon // 11

SHERRY

- Emilio Lustau,
 - Light Manzanilla, Papirusa // 7
 - Rare Oloroso, Eperatriz Eugenia // 10
- Amontillado VOS, 20 year // 25
- Palo Cortado, Peninsula // 12
- Moscatel Superior, Emilin // 9