

DOLCE

FIG AND MASCARPONE NAPOLEON

balsamic reduction, toasted hazelnuts and orange basil sorbetto
9

LEMON RICOTTA ZEPPLES

with chocolate ganache
9

PEAR AND WALNUT CROSTATA

with gorgonzola, caramelized walnuts and red wine
9

GIANDUJA CRUNCH BAR

with banana caramel, hazelnut brittle
9

PANNA COTTA LATTICELLO

citrus mint salad, prosecco zabaglione and tarragon crisp
9

FORMAGGI

ROBIOLA LANGHE

Italy, sheep's, cow's and goat's milk

TESTUN

Italy, wine soaked

GORGONZOLA DOLCE

Italy, cow's milk

PLEASANT RIDGE EXTRA RESERVE

Wisconsin, cow's milk

SOPHIA

Indiana, goat's milk

RED COW PARMESAM

Italy, cow's milk

4 PER SELECTION

served with green tomato jam, summer peaches, marcona almonds & honey

PECORINO TARTUFFO

Italy, sheep's milk

PECORINO STAGG

Foglio di noci

DIGESTIFS

DOLCE:

2008	Vivalda, Moscato D'Asti, Nettare, Piedmont	\$10 / 40
2003	Coltibuono, Vin Santo, Tuscany	\$12 / 48
2004	La Capucina, Arzimo, Veneto	\$15 / 60

NIGHTCAPS:

Ornellaia, Grappa	15
Jacopo Poli, Grappa, Uva Viva	15
Laubaude, Armagnac	15
Darrozze, Armagnac	15
Pasquet, Cognac, Couer de Grande Champagne	15
Graham's 20 yr port	15
Averna, Amaro	9
Meletti, Amaro	9
Meletti, Limoncello	9