



## DOLCI

### PANNA COTTA - \$8

Vanilla panna cotta with caramel, topped with streussel and powdered sugar

### TIRATI SU CLASSICO- \$8

Classic Tiramisu - coffee soaked lady fingers with Mascarpone cheese

### BISCOTTI ASSORTITI- \$8

Chef's daily selection of cookies

All dolci are made in the same kitchen and may contain trace amounts of nuts.

## FORMAGGI

**3 FOR \$11 • 5 FOR \$15 • 7 FOR \$17**

### RICOTTA FRESCA

Cow's milk, soft & mild, Connecticut

### PARMIGIANO REGGIANO

Cow's milk, hard & full bodied, Emilia Romagna

### ASIAGO FRESCO

Cow's milk, semi-firm & mild, Vento

### ROBIOLA BOSINA

Cow/Sheep's milk, soft & tangy, Piemonte

### PROVOLONE MADARONE

Cow's milk, semi-soft & spicy, Lombardia

### TALEGGIO

Cow's milk, semi-soft & bold, Lombardia

### GORGONZOLA DOLCE

Cow's milk, semi-firm & peppery, Piemonte

## LAVAZZA CAFFÈ

SPREADING THE CULTURE OF ESPRESSO AROUND THE WORLD

**ESPRESSO - \$3.50**

**MACCHIATO - \$4**

**CAPPUCCINO - \$4.50**

**CAFFÈ LATTE- \$4.50**

**CAFFÈ AMERICANO \$4**

**CAFFÈ CORRETTO - \$8**

**DRIP COFFEE - \$3**

## LA VIA DEL TÈ \$4

Special Gunpowder • Bancho Fiorito  
Earl Grey Imperial • English Breakfast  
Chamomile • Mint Verbena

## VINI DOLCI

Asti Millesimato, Fontanafredda 2009 • **\$13**  
Brachetto d'Acqui, Fontanafredda 2009 • **\$13**

## GRAPPE

Bastianich Calabrone • **\$16**  
Candolini Bianco • **\$12**  
Candolini Ruta • **\$12**  
Montanaro Achamista • **\$15**  
Montanaro Arneis • **\$16**  
Montanaro Barbaresco • **\$17**  
Montanaro Barolo Gialla • **\$18**  
Montanaro Chamomile • **\$18**  
Montanaro Barolo 95 • **\$24**

## AMARI

Averna • **\$14**  
Cynar • **\$14**  
Mirto • **\$14**  
Nardini • **\$14**  
Branca Menta • **\$14**  
Fernet Branca • **\$14**

