

TRATTORIA ITALIENNE

DESSERT

CHOCOLATE 10

chocolate mousse, devil's food cake & banana toffee

PINK GRAPEFRUIT 9

milk jam, coffee gelato & walnut biscotti

COCONUT CAKE 9

salted caramel, milk gelato & orange

PEAR 10

poached bosc pears, rosemary semifreddo, shortbread & pear sorbet

AFFOGATO 6

milk gelato with boxcar espresso

SCOOP OF GELATO OR SORBET 3

ask server for rotating flavors

HOUSEMADE VALRHONA CHOCOLATES

INDIVIDUAL CHOCOLATES + 5

FLIGHT OF SIX CHOCOLATES + 27

<i>passionfruit (33%)</i>	⋮	<i>cardoon honey (64%)</i>	⋮	<i>vanilla (68%)</i>
<i>jamaican rum (46%)</i>	⋮	<i>boxcar espresso (66%)</i>	⋮	<i>sirk vinegar (72%)</i>

DIGESTIVO CART

A CURATED SELECTION OF
AMARI, GRAPPA AND OTHER DELIGHTS

SCHNAPPS!

the "fruit" of some of the most gifted distillers in the world

*.5 ounce portions served in a
traditional schnapps glass*

ROCHELT	⋮	ETTER	⋮	REISETBAUER
<i>muscat 13</i>	⋮	<i>kirsch 6</i>	⋮	<i>carrot 9</i>
<i>gravenstein apple 14</i>	⋮	<i>framboise 6</i>	⋮	<i>hazelnut 8</i>
<i>morello cherry 17</i>	⋮		⋮	<i>plum 7</i>
<i>wachau apricot 19</i>	⋮		⋮	<i>cherry 10</i>
<i>black elderberry 21</i>	⋮		⋮	<i>aged apple 8</i>

DESSERT WINE

NORTHERN ITALY

MACULAN 2015 + 11/66
'dindarello', moscato fior d'arancio, veneto, 375ml

MEROI 2011 + 15/120
picolit, friuli-venezia giulia, 500 ml

ROCCOLO GRASSI 2009 + 13/78
'la broia', recioto di soave veneto, 375 ml

BRAIDA 2016 + 10/120
brachetto d'acqui, piemonte, 750 ml

BUSSOLA 2011 + 15/104
recioto della valpolicella, veneto, 500 ml

SELVAPIANA 2009 + 11/75
vin santo, toscana, 500 ml

+

SOUTHERN FRANCE

DOMAINE DE DURBAN 2013 + 11/66
muscat beaumes de venise, rhône valley, 375ml

COFFEE

FRENCH PRESS 6 : LATTE 6 : MACCHIATO 5
ESPRESSO 4 : CAPPUCCINO 6 : AMERICANO 6

TEA

WHITE : GREEN : PU-ERH TEA
silver needle 7 : sencha fukamushi 7 : pu-erh mao cha 10

OOLONG : HERBAL : BLACK
shui xian 12 : chamomile 6 : earl grey 7
jin xuan 8 : peppermint 6 : darjeeling first flush
: elderflower : glenburn 10
: karnak farm 7
: lemon verbena 6