

AFTER DINNER DRINKS

Riverbench, Late Harvest Reisling 2015, CA 10
Fattoria Montellori Vin Santo, 2012, Tuscany, Italy 11
Bodegas Barbadillo Palo Cortado Obispo Gascon 13

Dow's Fine Ruby 8
Sandeman 20 Year Old Tawny Port 17
Ramos Pinto LBV 2012 18

Hennessy VS 17

Po'di Poli Grappa di Merlot 18
Bortolo Nardini Distilleria a Vapore Grappa 15
Bonaventura Maschio Prime Uve Bianche Grappa 15
Carpene Malvolti Fina Vecchia Grappa 10

Pratum L'Amaro dei Prati Stabili, Lombardia 12

House made Limoncello 11

DESSERT

Crème fraiche & pistachio cheesecake | stone fruit brûlée 12
Panna cotta | strawberries, shortbread crumble, lemon verbena 10
Chocolate caramel bar | hazelnuts & salted caramel gelato 12
Lemon tart | meringue & huckleberry sauce 12
Frutti di bosco | fresh berries 10
Affogato | vanilla gelato with candied hazelnuts & espresso 10
Gelato or sorbetto | cantuccini 7

CHEESE TWO 14 | THREE 18 | FOUR 22

-SOFT RIPENED CHEESE-

Robiola Bosina 'Due Latte' | Caseificio dell'Alta Langa, Italy
sheep & cow milk, soft interior, white, bloomy rind

-BLUE CHEESE-

Gorgonzola Dolce DOP | Lombardia, Italy
aged minimum 50 days, piquant flavors, caramel notes

-HARD AND FIRM TEXTURED CHEESE-

Manchego | La Mancha, Spain
sheep milk, aged 6 month, firm texture, nutty

Idiazabal | Basque Country, Spain
raw sheep milk, sharp & sweet, lightly smoked

LAVAZZA COFFEE, ITALY

House Drip	3.00		
Espresso	3.25	double	3.95
Cappuccino	3.95	double	4.95
Latte	3.95	double	4.95
Americano	3.95	double	4.95

MIGHTY LEAF TEA, SAN FRANCISCO 3.75

- Mint *Mélange No Caffeine*
- Chamomile Citrus *No Caffeine*
- English Breakfast
- Spring Jasmine Green
- Earl Grey Black

DESSERT