

DESSERT WINES

**Il Poggione ‘Sant’ Antimo’, Chianti Classico Riserva ‘05** | 14

**Moscato di Cagliari, Cantine di Dolianova ‘10** | 22

**Cinque Terre Sciaccheta ‘11** | 14

**Antichi Vinai, Malvasia Delle Lipari Passito ‘10** | 12

**Casale del Giglio, ‘Aphrodisium’ ‘13** 18

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PORT

**Taylor Fladgate ‘1st Estate’** | black cherry, cassis 12

**Dow’s Ruby Port** | bright raspberry, cocoa powder 9

**Dow’s Tawny Port** | nutty bouquet, citrus, vanilla 9

**Sandeman’s ‘Late Bottled Vintage’ 2011** | chocolate, caramel 11

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SHERRY

**Hartley and Gibson’s, Amontillado Blend, Medium** 10

**Osborne ‘Manzanilla Cream’** 8

**Bodegas Yuste, Aurora ‘Oloroso’, Jerez-Xérès-Sherry** 12

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LEMON LIQUEUR

**House made Limoncello** | bay leaf and tarragon infused 11

DOLCE | DESSERT

**Lemon tart** | meringue & huckleberry sauce 11

**Sesame tahini ice cream sandwich** | pistachio & cocoa nibs 10

**Panna cotta** | lemon verbena, strawberry jam, shortbread crumble 9

**Chocolate caramel bar** | salted caramel gelato 11

**Affogato** | vanilla gelato with candied hazelnuts & espresso 10

**Frutti di bosco** | fresh berries 10

**Gelato or sorbetto** | cantuccini 7

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FORMAGGI | CHEESE ONE 8 | 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

**La Tur** | Caseificio dell’Alta Langa, Piemonte, Italy  
cow, goat and sheep’s milk cheese, buttery & rich

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-WASHED RIND CHEESE-

**Taleggio** | Lombardia, Italy  
rustic cow’s milk, semi-soft paté, earthy, briny flavors

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-BLUE CHEESE-

**Gorgonzola Piccante DOP** | Lombardia, Italy  
aged for 3 months, piquant flavors, caramel notes

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-HARD AND FIRM TEXTURED CHEESE-

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

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

**Mahon** | Minorca, Spain  
cow milk, buttery & sharp, slightly salty

GRAPPA

**Lorenzo Inga** | dolcetto 11

**Nonino Grappa** | chardonnay 10

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AMARO

**'Pratum' L'Amaro dei Prati Stabili** | tarragon 12

**Luna Amaro** | sage, lemon verbena 12

**Costa di Bussia, Barolo Chinato** | plum, dark berry 12

**Margerum Amaro** | sage, orange peel, caramel 12

**Amaro Nonino** | grappa base, saffron, bitter orange 10

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COGNAC

**Remy Martin VSOP** | dried apricot & nutmeg 15

**Courvoisier VSOP** | oak & floral flavors 16

**Pierre Ferrand, 'Ambre' Grande Champagne** | vanilla, pear, apricot 13

**Hennessy VSOP** | woody, nutty & spice 17