

DOLCI dessert 14

TIRAMISU

mascarpone mousse, lady finger, espresso, amaretto

BOMBOLONI

vanilla sugar donuts, seasonal fall jam, vanilla anglaise

CROSTATA

caramel apple tart, orange-scented cranberries, hazelnuts, vanilla gelato

BUDINO

caramelized milk chocolate, hazelnut cocoa nib crumble
chocolate cake, vanilla gelato

AFFOGATO

vanilla gelato, amaro, freshly brewed espresso

ASSAGGIO DI FORMAGGI

TASTING OF THREE CHEESES 18

TASTING OF FIVE CHEESES 26

prix fixe supplement \$7

robiola bosina *cow & sheep's milk; soft*

motealva *goat's milk; semi-hard*

regal al tartufo *cow's milk; hard*

bayley hazen blue *cow's milk; soft*

pecorino oro antico *sheep's milk; hard*

ASSAGGIO DI TRE SORBETTI O GELATI

TASTING OF THREE 14

SORBETTI lemon honey · spiced pear prosecco · dark chocolate

GELATI hazelnut café · vanilla · ginger cookies & cream

KATIE CONKLIN Executive Pastry Chef