

AFTER DINNER COCKTAILS

Fiore | Sazerac rye, Pratum, Lucano Amaro, cane sugar, cardamom 11

Dragoncello | tarragon infused limoncello, lemon sorbetto, prosecco 11

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

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

SHERRY

Hartley and Gibson's, Amontillado Blend, Medium 10

Osborne 'Manzanilla Cream' 8

Solera 1847 'Cream' 10

Bodegas Yuste, Aurora 'Oloroso', Jerez-Xérès-Sherry 12

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 | kaffir lime, kumquat marmalata, 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

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

-WASHED RIND CHEESE-

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

-BLUE CHEESE-

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

-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

GRAPPA

Lorenzo Inga | dolcetto 11

Nonino Grappa | chardonnay 10

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

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