

DOLCI

Nocciola 17

*dark chocolate, ground chicory, espresso,
hazelnut praline, meringue*

Pompelmo 17

*semi-candied grapefruit, guava, kefir brûlée,
tarragon, honey-roasted cashew*

Lavanda 17

*tart black currant crème, Italian olive oil,
lavender, black mint panna cotta*

Gelato 12

*chamomile gelato, peach preserves,
buttermilk Chantilly, biscuit crumble*

Sorbetto 12

*local strawberry sorbet, pineberries,
pink peppercorn foam, sweet parsley consommé*

Espresso 3

Coffee Drinks 5

EXECUTIVE PASTRY CHEF ~ NOELLE MARCHETTI

VINI DOLCI	Bigaro, Elio Perrone, Piemonte 2020	10
3 ounces	Recioto di Soave 'Tre Colli' Tessari, Veneto 2018	18
	Vin Santo del Chianti Classico, Il Brunone, Toscana 2003	28
	Marsala Superiore '10 Anni' Marco de Bartoli, Sicilia MV	24
	Barolo Chinato, Fratelli Allesandria, Piedmonte MV	22
	Recioto della Valpolicella 'Tesauro'	
	Cantina Valpantena, Veneto 2016	16
VINI DOLCI	Coteaux du Layon, Moulin Touchais, Loire 1985	28
VIA CORAVIN	Amabile del Ceré, Quintarelli, Veneto 2012	100
2 ounces		
VINI FORTIFICATI	20 Year Tawny Porto, Noval, Portugallo	32
2 ounces	Madeira Verdelho d'Oliverias, Portugallo 1973	75
	Madeira Bual d'Oliverias, Portugallo 1968	95

CHEF'S SELECTION DIGESTIVI

		1 OZ	2 OZ	
GRAPPA, AMARI	Ferrando, Grappa di Nebbiolo da Carema	13	26	
	Forthave, Marseille Amaro	10	20	
	Varnelli, Dell’Erborista Amaro	10	20	
	Cappelletti, Amaro Sfumato	8	16	
WHISKEY	Hancock, President’s Reserve	22	45	
	Heaven’s Door, Bootleg Series 2019	62	125	
	Old Forester, 150th Anniversary	20	40	
	Whistlepig, The Bosshog VII	62	125	
SCOTCH, IRISH, JAPANESE	Highland Park, 18 Year	19	38	
	Macallan Rare Cask	30	60	
	Middleton, Very Rare 2019	37	75	
	Suntory, Hakushu 12 Year	14	28	
		0.5 OZ	1 OZ	2 OZ
COGNAC	Remy Martin, Louis XIII	125	250	500