



## DOLCI

<b>Pesche Arrostate con Mascarpone</b>	11
Roasted Peaches. Mascarpone & Amaretto.	
<b>Torta al Cioccolato Senza Farina</b>	11
Italian Flourless Chocolate Cake. Whipped Cream.	
<b>Crostata di Mele</b>	9
Warm Granny Smith Apple Pie. Fresh Cream.	
<b>Tiramisù</b>	10
Layered Cake of Lady Finger Cookies, Espresso & Mascarpone Custard.	
<b>Misto di Biscotti</b>	10
Selection of House Made Italian Cookies.	
<b>Torta al Formaggio</b>	10
Lemon Lacquered Vanilla Cheese Cake.	

## GELATI

10
Vanilla Bean
Darkest Chocolate
Sea Salt Caramel

## FORMAGGI

<b>La Tur, Piemonte</b>	11
Pasteurized Goat & Sheep Milk. Light, Soft, Earthy & Full in Flavor.	
<b>Robiola Bosina, Piemonte</b>	11
Pasteurized Cow & Sheep Milk. "Due Latte" Luscious, Silky, Mild & Creamy.	
<b>Pecorino Fresco, Tuscany</b>	11
Pasteurized Sheep Milk. Aged 30 days, Young & Supple. Mild, Sweet & Grassy.	
<b>Il Pastore, Sardegna</b>	10
Pasteurized Sheep Milk. Semi-Soft. Nutty, Buttery & Lingering.	
<b>Parmigiano Reggiano, Emilia-Romagna</b>	10
Raw Cow Milk. Cut from DOC Wheels.	

## MISTO DI FORMAGGI

Tasting of 2, 4 or 6 of the Above Cheeses

16 | 30 | 39

## DOPO CENA

We are proud to offer the following selections of dessert wine

<b>Vin Santo Grignano, Chianti Rufina '03</b>	14
Tuscany, Italy. Trebbiano Toscano & Malvasia. Brilliant Amber, Good Body. Nutty Bouquet with Balsamic Nuances.	
<b>Vin Santo, Barone Ricasoli, Castello di Brolio '07</b>	18
Tuscany, Italy. Sangiovese & Malvasia. Complex Fragrance hints of Honey, Almonds & Liquorice. Velvety on the Palate with Overtones of Dried Fig & Apricot.	
<b>Beerenauslese, Kracher '12</b>	14
Austria. Chardonnay & Welschriesling. Fig, Honeycomb, Lemon Marmalade, Apricot & Spiced Apple. Long Intense Finish.	

### Digestif/Liquore

Averna Amaro	9
Ramazotti Amaro	8
Fernet Branca	10
J. Poli Grappa & Honey	12
Milla Grappa & Camomile	14

### Dessert Wine

Moscato d'Asti	8
Malvasia	16

### Calvados

Busnel VSOP	12
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### Armagnac

Dom. Papotte Bas Armagnac VSOP	12
Dom. Papotte Bas Armagnac 15 yr.	17
Dom. Papotte Bas Armagnac 1990	25
Dom. Papotte Bas Armagnac 1975	38
Larresingle XO	23

### Port

Fonseca Ruby	8
Fonseca 10yr. Tawny	10
Fonseca 20yr. Tawny	15

### Single Malts

Glenlivet 12yr.	14
Glenmorangie 10yr.	16
Laphroaig 10yr.	16
Macallan 12yr.	16
Balvenie 12yr.	17
Glenfiddich 15yr.	18
Balvenie 15yr.	22
Oban 14yr.	22
Glenlivet 18yr.	25
Lagavulin 16yr.	24
Macallan 18yr.	50

### Blended Whiskey

JW Blue Label	65
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## CAFFÉ & THÉ

### Danesi Caffé

Espresso	4
Macchiato	5
Cappuccino	5
Caffé Latte	6
Caffé Americano	5

### Dean & Deluca Tea

Earl Grey	5
Peppermint	5
Egyptian Camomile	5
Green Tea	5
Ceylon Orange Pekoe	5

### Cognac

Mery-Melrose VSOP	16
Hennessey VS	16
Courvoisier VS	16
Martel VSOP	16
Hine VSOP	16
Remy Martin VSOP	17
Delamain XO	25
Courvoisier XO	50
Hennessey XO	55

### Grappa

Bertagnolli Grappino	8
Sarpa di Poli	13
Traminer di Poli	13
Uva Viva di Poli	16
Jacopo Poli Moscato	22