



## Dolci

<b>Panna Cotta</b>	9
Blood Orange Puree.	
<b>Tiramisu</b>	9
Layered Cake of Lady Finger Cookies, Espresso & Mascarpone Custard.	
<b>Frutti di Bosco</b>	10
Assorted Berries & Whipped Cream.	
<b>Misto di Biscotti</b>	9
Selection of House Made Italian Cookies.	
<b>Coconut 20 Crepes</b>	10
Delicate Crepes Layered with Vanilla Pastry Cream.	
<b>Pera Cotta nei Gusci di Brisée</b>	10
Sliced Poached Bosc Pear. Red Wine Reduction, Cinnamon & Cloves in Pastry Shell. Fresh Whipped Cream.	
<b>Crostata Rovesciata alle Mele</b>	10
Classic Warm Apple Tart Tartin, Fresh Cream.	
<b>Crostata alla Crema di Cioccolata con Pistacchi Siciliani</b>	10
Chocolate Custard Tart with Sicilian Pistachios.	
<b>Torta di Pere e Miele con Crema di Ricotta</b>	10
Honey & Pear Cake with Ricotta Whipped Cream.	
<b>Gelato Vaniglia con Datteri Freschi e Crema al Caffè</b>	10
Vanilla Gelato, Medjool Dates & Espresso Cream.	

## Gelati e Sorbetto Artiginali

<b>Gelati</b>	9
Ugandan Vanilla Bean   Dark Chocolate   Pistachio Honey   Caramel-Sea Salt	

<b>Sorbetto</b>	9
Riesling Poached Pear	

## Formaggi

<b>Gorgonzola Dolce</b>	7
Soft Cow's Milk Cheese from Lombardi	

<b>Pecorino Brinata Fresco</b>	8
Young Sheep's Milk Cheese Aged 6 Months	

<b>Parmigiano Reggiano</b>	9
Cut from DOC Wheels	

## Caseificio dell'Alta Langa

<b>Robiola Bosina</b>	9
Delicate, Cow & Sheep's Milk.	

<b>La Tur</b>	9
Light & Creamy, Cow, Sheep & Goats Milk.	

<b>Bonrus</b>	9
Strong Personality, Cow & Sheep's Milk.	

<b>Rochetta</b>	9
Smooth, Cow, Goat & Sheep's Milk.	

## Misto di Formaggi

Tasting of 3, 5 or 7 of the Above Cheeses

18 / 25 / 32



## DOPO CENA

We are proud to offer the following selections of dessert wine

<b>Grignano, "Vinsanto" del Chianti Rufina '03</b>	9
Tuscany, Italy. Trebbiano Toscano & Malvasia. Brilliant Amber, Good Body. Nutty Bouquet, Balsamic Nuances. <b>Pairs well with cheese course</b>	
<b>Kracher, "Beerenauslese" '08</b>	11
Austria. Chardonnay & Welschriesling. Fig, Honeycomb, Lemon Marmalade, Apricot & Spiced Apple. Long Intense Finish. <b>Pairs well with apple tart tartin</b>	
<b>La Poderina, "Moscadello" di Montalcino '07</b>	18
Tuscany, Italy. 100% Moscadello. Very Aromatic, Notes of Exotic Fruits, Pineapple & Mango. Sweet, Round & Enveloping. <b>Pairs well with panna cotta</b>	

### Digestif/Liquore

Fernet Branca	9
Averna Amaro	8
Ramazotti Amaro	8
J. Poli Grappa-Honey Liquore	12

### Dessert Wine

Moscato d'Asti	8
Brachetto	9
Malvasia	12
Barolo Chinato	12

### Port

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

### Armagnac/Calvados

Larresingle XO	15
Busnel VSOP	11
<b>Single Malts</b>	
Glenfiddich 15yr.	16
Laphroaig 15yr.	16
Oban 14yr.	16
Lagavulin 16yr.	16
Macallan 18yr.	35

### Blended Whiskey

JW Blue Label	60
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### Cognac

Delamain XO	16
Hennessey VS	16
Hennessey XO	50
Courvoisier VS	16
Courvoisier XO	60
Remy Martin VSOP	16
Martel VSOP	12
Hine VSOP	13

### Grappa

Bertacnolli Grappino	8
Sarpa di Poli	9
Uva Viva di Poli	11
Traminer di Poli	9
Jacopo Poli Moscato	14