

GRAPPA

ARNEIS, ELENA BORRA	8
BAROLO, INGA	12
MOSCATO, NONNINO	15
GRAPPA & CHAMOMILE, MAROLO	24
MANDORLA, NARDINI	9
PRIME UVE, BONAVENTURA MASCHIO	15
ROCCANIVO, BARBERA D'ASTI, BERTA	38
SARPA, JACAPO POLI	12
TORCOLATO, JACOPO POLI	28
TRAMINER, JACOPO POLI	15
BARRIQUE, 1995, JACOPO POLI	19

FLIGHT JACOPO POLI GRAPPA:

SARPA / TORCOLATO / TRAMINER / BARRIQUE	38
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GRAPPA & CHOCOLATE:

CANTINA PRIVATA, 10 YEARS OLD, BOCCHINO SERVED WITH VALRHONA 72% DARK CHOCOLATE	22
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COGNAC

COURVOISIER, V.S.	10
HENNESSY, V.S.O.P.	14
HENNESSY, EXTRA PARADIS	88
MARTELL CORDON BLEU	30
REMY MARTIN X.O.	35

BAS-ARMAGNAC

CHATEAU DE RAVIGNAN, 1982	22
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CALVADOS

PAYS D'ÂUGE, 6 ANS D'ÂGE, ADRIEN CAMUT	16
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LIQUORI E DIGESTIVI

AMARETTO DI SARONNO	7
AVERNA	7
BRANCAMENTA	7
CYNAR	6
FERNET BRANCA	7
FRANGELICO	8.5
LUXARDO MARASCHINO	7
SAMBUCA	9
TUACA	7

DESSERT & CHEESE

DESSERT WINE

BAROLO CHINATO, CAPPELLANO, PIEMONTE	19
2008 BRACHETTO D' ACQUI, ROSA REGALE, BANFI, PIEMONTE	15
2009 MOSCATO D' ASTI, STREV, MARENCO, PIEMONTE	10
2005 LACRIMA DI MORRO D' ALBA, PASSITO, LUCIANO LANDI, MARCHE	16
2000 VIN SANTO DEL CHIANTI CLASSICO, ISOLE E OLENA, TOSCANA	18
2007 PASSITO DI PANTELLERIA, BEN RJE, DONNAFUGATA, SICILIA	18
ORO, VINO PASSITO, MORODER, MARCHE	14

PORTO

TAYLOR FLADGATE, TAWNY 20 YEARS OLD	15
FONSECA, LATE BOTTLE VINTAGE 2003	7

CHEESE

TOMINO ELETTRICO, LUIGI GUFFANTI	
COW'S MILK CHEESE MARINATED WITH HERBS AND CHILI PEPPER	
CAPRINO DI RIFORANO, LA BOTTERA	
FRESH GOAT'S MILK CHEESE WRAPPED IN CHESTNUT LEAF	
ROBIOLA TRE LATTE, LUIGI GUFFANTI	
TRADITIONAL ROBIOLA MADE COW'S, SHEEP'S AND GOAT'S MILK	
TRONCHETTO AL MIELE, CASEFICIO REALE	
PIEMONTESE GOAT'S MILK CHEESE AGED WITH CHESTNUT HONEY	
TESTUN AL BAROLO, BEPPINO OCCELLI	
COW'S MILK CHEESE FROM PIEMONTE, AGED WITH BAROLO POMACE	
BLU DI LANZO, LUIGI GUFFANTI	
RICH COW'S MILK BLUE CHEESE FROM VAL DI LANZO. SWEET, INTENSE FLAVORS	
BLU DEL MONCENISIO, LA BOTTERA	
ALPINE COW'S MILK BLUE CHEESE. RICH FLAVORS. SOFT TEXTURE	
CASTELMAGNO DOP, LA BRUNA	
ALPINE COW'S MILK CHEESE. FIRM TEXTURE, SLIGHTLY CRUMBLY, MILKY FLAVORS	
CUSIÈ SOTTO FOGLIE DI TABACCO, BEPPINO OCCELLI	
COW'S AND SHEEP'S MILK CHEESE WRAPPED IN TOBACCO LEAVES. FIRM TEXTURE	
SOLA VAL CASOTTO, LUIGI GUFFANTI	
TRADITIONAL COW'S AND SHEEP'S MILK CHEESE, EARTHY, MILKY FLAVORS	
MURAZZANO DOP, CACINA RAFLAZZ	
SHEEP'S MILK ROBIOLA FROM ALTA LANGA, SWEET, MILD AROMAS	
ROBIOLA DI CAPRA IN FOGLIE DI CASTAGNO, EROS BURATI	
GOAT'S MILK ROBIOLA WRAPPED IN CHESTNUT LEAF FROM VERBANO, MILD, FRESH FLAVORS	
ARTISAN CHEESES FROM BOHEMIAN CREAMERY, BODEGA, SONOMA	
BOHO BEL – BEL PAESE STYLE COW'S MILK CHEESE, SEMI-SOFT, RICH, SWEET FLAVORS	
CAPRIAGO – ASIAGO STYLE GOAT CHEESE, FIRM TEXTURE, AROMAS OF WALNUTS	

ALL CHEESES 8 EACH, SELECTION OF TWO CHEESES 13
SELECTION OF THREE CHEESES 18. SELECTION OF FOUR CHEESES 22.

DESSERT

BUTTERMILK PANNA COTTA / RASPBERRY GRANITA / LEMON VERBENA	8
2009 MOSCATO D'ASTI, STREV, MARENCO, PIEMONTE 10	
ZEPPOLE – WARM ORANGE SCENTED DOUGHNUTS / SALTED HAZELNUT CARAMEL	8
ORO, VINO PASSITO, MORODER, MARCHE 14	
WARM BROWN BUTTER PISTACHIO CAKE / VANILLA CUSTARD / CHERRY COMPOTE	8
2000 VIN SANTO DEL CHIANTI CLASSICO, ISOLE E OLENA, TOSCANA 18	
CHOCOLATE TORRONE / MARINATED BLACK BERRIES / LINGUE DI GATTO	8
2007 PASSITO DI PANTELLERIA, BEN RJE, DONNAFUGATA, SICILIA 18	
MASCARPONE SEMIFREDDO / "SBRISOLONA" / NECTARINE / BLUEBERRIES IN SABA	8
2008 BRACHETTO D' ACQUI, ROSA REGALE, BANFI, PIEMONTE 15	
BRUTTI MA BUONI / "UGLY BUT GOOD" PIEMONTESE HAZELNUT COOKIES	5
2000 VIN SANTO DEL CHIANTI CLASSICO, ISOLE E OLENA, TOSCANA 18	
GELATI E SORBETTO	
WILD CHOCOLATE GELATO / SALTED TOFFEE	7
BURNT CARAMEL GELATO / TAHITIAN VANILLA SEA SALT	7
TUTTI FRUTTI SORBETTO / SAGE-BROWN BUTTER SHORTBREAD	7
PANFORTE – SPICED NUT AND DRIED FRUIT CAKE	3
TEA	4
ORGANIC ENGLISH BREAKFAST	
GREEN TEA TROPICAL	
AFRICAN NECTAR	
ORGANIC MINT MELANGE	
GINGER TWIST	
CHAMOMILE CITRUS	
COFFEE	
COFFEE	3
ESPRESSO	3
CAPPUCCINO	4
CAFFE LATTE	4