

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
LÉOPOLD GOURMEL, AGE DES FLEUR	18
LÉOPOLD GOURMEL, AGE DU FRUIT	14
HENNESSY, EXTRA PARADIS	88
MARTELL, CORDON BLEU	30
DELAMAIN, VESPER, GRAND CHAMPAGNE	25

ARMAGNAC

BAS ARMAGNAC 1973, MARIE DUFFAU	25
BAS ARMAGNAC 1993, DOMAINE BOINGNERES	20

CALVADOS

PAYS D'AUGE, 6 ANS D'AGE, ADRIEN CAMUT	16
PAYS D'AUGE, VENERABLE, ROGER GROULT	22

LIQUORI E DIGESTIVI

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

DESSERT

&

CHEESE

CHEESE

TOMINO ELETTRICO, LUIGI GUFFANTI

COW'S MILK CHEESE MARINATED WITH HERBS AND CHILI PEPPER

LANGHE ROBIOLA TRE LATTE, LUIGI GUFFANTI

THREE MILK ROBIOLA CHEESE. SOFT INTERIOR. WHITE, BLOOMY RIND

TESTUN AL BAROLO, BEPPINO OCCELLI

COW'S MILK CHEESE FROM PIEMONTE, AGED WITH BAROLO POMACE

VERZIN DI CAPRA, BEPPINO OCCELLI

RICH GOAT'S MILK BLUE CHEESE FROM VAL CASOTTO. SWEET, INTENSE FLAVORS

CREMIFICATO DI CAPRA, LUIGI GUFFANTI

GOAT'S MILK GORGONZOLA DOLCE LATTE. SOFT TEXTURE, SWEET FLAVORS

BLU DEL MONCENISIO, LA BOTTERA

BLUE VEINED COW'S MILK CHEESE FROM ALPINE AREAS. INFUSED WITH PASSITO DI PANTELLERIA

LA TUR, CASEIFICIO DELL'ALTA LANGA

PIEMONTESE GOAT, COW AND SHEEP'S MILK CHEESE. BUTTERY AND RICH

CASTELMAGNO DOP, LA BRUNA

ALPINE COW'S MILK CHEESE. FIRM TEXTURE, SLIGHTLY CRUMBLY, MILKY FLAVORS

TRONCHETTO DI CAPRA AL MIELE DI CASTAGNO, LA CASCINA

GOAT'S MILK CHEESE BRUSHED WITH CHESTNUT HONEY DURING AGEING

TOMA MACCAGNO ROSA, LUIGI GUFFANTI

COW'S MILK TOMA FROM BIELLA, SAFFRON COLORED RIND WITH INTENSE AROMAS

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

BAY LEAF PANNA COTTA / APRICOT SORBETTO / MARCONA ALMONDS

2009 MOSCATO D'ASTI, LA CAUDRINA, PIEMONTE 10

CARAMELIZED WHITE CHOCOLATE SFORMATO / STRAWBERRIES / BASIL

ORO, VINO PASSITO, MORODER, MARCHE 14

BONET – PIEMONTESE CHOCOLATE CUSTARD / AMARETTI / CANDIED COCOA NIBS

2007 PASSITO DI PANTELLERIA, BEN RYE, DONNAFUGATA, SICILIA 18

CHOCOLATE-ESPRESSO MOUSSE / TOASTED MERENGUE / DRIED CHERRY SAUCE

2006 LACRIMA DI MORRO D'ALBA, PASSITO, LUCIANO LANDI, MARCHE 16

MEYER LEMON-LIMONCELLO CAKE / ROSEMARY-BUTTERMILK SORBETTO

BLACK PEPPER MERENGUE / HUCKLEBERRY SAUCE

ORO, VINO PASSITO, MORODER, MARCHE 14

BRUTTI MA BUONI / "UGLY BUT GOOD" PIEMONTESE HAZELNUT COOKIES

2001 VIN SANTO DEL CHIANTI CLASSICO, ISOLE E OLENA, TOSCANA 18

GELATI E SORBETTO

WILD HARVESTED CHOCOLATE GELATO / ESPRESSO WAFER

BURNT CARAMEL GELATO / TAHITIAN VANILLA SEA SALT / PIGNOLI COOKIE

RHUBARB AND STRAWBERRY SORBETTI / RICCIARELLI

PANFORTE – SPICED NUT AND DRIED FRUIT CAKE

DESSERT WINE

BAROLO CHINATO, CAPPELLANO, PIEMONTE

2009 MALVASIA DI CASTELNUOVO DON BOSCO, ROSETTA, BAVA, PIEMONTE 19

2009 MOSCATO D' ASTI, LA CAUDRINA, PIEMONTE 10

2006 LACRIMA DI MORRO D' ALBA, PASSITO, LUCIANO LANDI, MARCHE 16

2001 VIN SANTO DEL CHIANTI CLASSICO, ISOLE E OLENA, TOSCANA 18

2007 PASSITO DI PANTELLERIA, BEN RYE, DONNAFUGATA, SICILIA 18

ORO, VINO PASSITO, MORODER, MARCHE 14

PORTO

TAYLOR FLADGATE, TAWNY 20 YEARS OLD

QUINTA DO INFANTADO, LATE BOTTLED VINTAGE 2004 7

TEA

ORGANIC ENGLISH BREAKFAST, GREEN TEA TROPICAL, AFRICAN NECTAR

ORGANIC MINT MELANGE, GINGER TWIST, CHAMOMILE CITRUS 4

COFFEE

COFFEE 3

ESPRESSO 3

CAPPUCCINO 4

CAFFE LATTE 4