

Formaggi Artigianali 18

Pecorino Sardo "Tamburino" - Sardegna

Small in size with the characteristic shape "a dorso di mulo" (rounded sides), it has a fresh and appealing flavor that makes it a unique table cheese. The rind is smooth, straw-yellow in color; the cheese inside is soft with a few eyes and ivory-white in color.

Bastardo del Grappa - Veneto

Produced in the numerous mountain dairy huts which can be found at work in the summer in the Grappa area.

Tradition is that the cows' milk collected in the evening should be left to rest overnight. The fat is then separated during the skimming process and the milk is mixed with the fresh morning milk. It has a marked, full flavor, which intensifies as the cheese matures, and a characteristic aromatic scent, with a strong note of wild herbs.

Montasio DOP - Friuli

Montasio is a cheese that has been around since the 13th century. The milk used to make the cheese comes from three different bovine races: Friesian, Swiss Brown and Pezzata Rossa, raised according to the rules of the Montasio Cheese Consortium. Pleasant aroma with grassy, nutty flavors.

Latteria Sant'Andrea Mezzano - Veneto/Friuli

A semi-hard cheese produced using skimmed cow's milk. One special trait of this delicious artisan cheese is that during cheese-making, the curd is torn into large pieces so it retains whey. The flavor is complex and lightly sweet, enriched by pleasant nutty notes.

Dolce 9

Panna Cotta

Eggless custard, mixed berries compote

Budino di Pane

Spiced bread pudding, vanilla crème sauce

Limone & Rosmarino

Lemon-rosemary tart, aged balsamic

Semifreddo al Cioccolato e Nocciole

Chocolate & espresso parfait, hazelnut crust

Affogato

Vanilla gelato, espresso coffee, whipped cream, crushed amaretto cookies

Torta di Mandorle (Gluten-Free)

Almond cake, espresso whipped cream

Caffè & Tè / Coffees & Teas

Espresso/Doppio (Regular & Decaf) 3/5

Cappuccino, Latte (Regular & Decaf) 4

Americano (Regular & Decaf) 3

American Coffee (Regular & Decaf) 3

European Rose 6

Hand-picked rosebuds from Bulgaria where they are delicately dried to preserve the whole flower. Wonderful fragrance and a light, floral, and naturally sweet taste

Prosperity Dreams 7

Made with White Tea, Jasmine and Globe Amaranth. Entice your senses with these small rosettes that are individually hand-crafted by skillful artisans. Each one blooms right before your eyes into a beautiful bouquet of tea leaves and flowers.

Supreme Bird Pick Oolong 8

A variety of phenolic compounds: very beneficial to our body

China Yunnan Bonay 7

A mild red tea that's grown for more than 1,000 years. It has been taken as a folk remedy in Asia and Europe for centuries.

Ginseng Oolong 6

A select blend of ginseng root extracts with Oolong Tea. Distinct bittersweet with lingering flavor on the palate.

Oolong 7

Some of the basic steps involved in its making are repeated many times before the desired amount of bruising and browning of the leaves is achieved.

Vino, Digestivo, Porto & Sherry

Al Bicchiere / by the Glass

Battaglini 2011 "Late Harvest"	12
<i>Chardonnay (California)</i>	
Allegrini 1994 "Recioto della Valpolicella"	20
<i>Corvina Veronese, Rondinella (Veneto)</i>	
Isole & Olena 2004	20
<i>Malvasia Bianca, Trebbiano (Toscana)</i>	
Carmenet Late Harvest "Copa de Oro"	17
<i>Johannisberg Riesling, Sauvignon Blanc (500 ml.) California (1988-1989-1993)</i>	
Pellegrino, Marsala "Sweet"	7
Pellegrino, Marsala "Dry"	7
Churchill's "Reserve"	9
Alvear, Pedro Ximenez Solera 1927	11
Hidalgo Cream "Morenita"	9

La Madeira

Cossart Gordon 1958 Bual	375
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Il Porto di Annata / Vintage Port

Croft 1960	350
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Croft 1982	170
Croft 1985	185
Croft 1994	110
Fonseca 1994	115
Fonseca 1995	105
Hooper's 1985	195
Krohn 1958 "Colheita"	250
Port Gould Campbell 1985	160
Quinta do Noval 1985	170
Quinta do Noval 1991	130
Smith Woodhouse 1977	295
Taylor 1994	115
Taylor 1995	105
Van Zeeq2llers 1985	
200	
Warre's 1968 "Reserva Tawny"	275
Warre's 1995 "Quinta da Cavadinha"	100

Il Vino Dolce / Dessert Wine

Veneto	
Maculan 1996 "Acininobili" (375 ml.)	175
<i>Vespaïola (botrytis cinerea)</i>	
Maculan 2004 "Torcolato" (375 ml.)	80

<i>Vespaïola</i>	
Toscana, Vin Santo	
Isole & Olena 2004 (375 ml.)	115
<i>Malvasia Bianca, Trebbiano</i>	
Selvapiana 2001 (500 ml.)	100
<i>Trebbiano, Malvasia, Sangiovese</i>	
Sardegna	
Argiolas 1993 "Angialis" (500 ml.)	105
<i>Nasco, Malvasia</i>	
Argiolas 2000 "Angialis" (500 ml.)	90
<i>Nasco, Malvasia</i>	
British Columbia, Icewine	
Lang 1998 (375 ml.)	245
<i>Riesling</i>	
Quail's Gate 1998 (375 ml.)	150
<i>Riesling</i>	
Summerhill 1996 (375 ml.)	160
<i>Riesling</i>	
Summerhill 1997 (375 ml.)	170
<i>Riesling</i>	
Tinhorn Creek 1998 (375 ml.)	125
<i>Kerner</i>	
Gehring 1997 (375 ml.)	90
<i>Riesling</i>	