

**FORMAGGI**

5/ea, 14/all

Served with Oregon wildflower honey  
crackers & fig-walnut salumi.

**Damona** Briar Rose Dundee Oregon  
COW tender, bright, tangy

**The Blue Jay** Deer Creek Sheboygan Wisc.  
COW juniper-infused, 5-cream blue

**Quadrello di bufala** Lombardia  
BUFFALO creamy, sweet, wash-rind

**BITTER 101** *Amaro—literally bitter—is a traditional herbal liqueur. Bitterness is an essential, revered delight to the Italian palate, and it holds a special place at the end of a meal. Each amaro follows its own unique, proprietary recipe that adheres to tradition and local ingredients. A laundry list of ingredients, often secret, is macerated in neutral spirit prior to distillation. Alcohol varies widely (typically from 15–40%), as does flavor, which ranges from bittersweet to sharply astringent.*

**AMARI FLIGHT**

<b>BEGINNER</b>	<i>bittersweet: a painless introduction</i>	15
<b>INTERMEDIATE</b>	<i>not for the faint of heart</i>	15
<b>ADVANCED</b>	<i>bracingly bitter for the initiated</i>	15

**DOLCI**

**Tuscan dessert wine & biscotti**  
*Montellori Vin Santo dell'Empolese 2013* 10  
*Isole e Olena Vin Santo Chianti Classico 2006* 16

**Pizzeria Mozza's butterscotch budino** 8  
sea salt, caramel, crème fraîche  
*Marsala Superiore, Marco de Bartoli 10yr* 18

**Oregon apple crisp** *please allow 20 minutes* 10  
almond cream  
*Port-style Grenache, Fausse Piste 'Post Feast'* 11

**Nancy's yogurt & chamomile panna cotta** 8  
cara cara orange, poached fig, cinnamon  
*Scaramouche—a Moscato-Amaro Spritz* 12

**Chocolate budino** 8  
chantilly cream  
*Montefalco Sagrantino Passito, Antonelli 2009* 12

**Tiramisù** 9  
genoise, rum, marsala, mascarpone  
Spella espresso, bittersweet cocoa †  
*Marsala Riserva Oro, Marco De Bartoli* 14

**Meyer lemon cheesecake** 10  
Narragansett ricotta, marmalade, vanilla oil  
*Moscato d'Asti Montaribaldi 2016* 9

**House-made gelati & sorbetti**  
one scoop 3<sup>50</sup> two scoops 6 three scoops 8  
add Faith's tuscan chocolate sauce 2  
**Vanilla gelato affogato** 8

**COFFEE & ESPRESSO**

**Espresso** *doppio ristretto* 3 **Cappuccino** 5  
**Brewed coffee** 3

**Caffè shakerato** 6  
espresso, muscovado sugar, ice, shaken, up

**La cavalletta** *grasshopper italiana*, 10  
caffè shakerato & Branca Menta

**Caffè corretto** 7  
espresso & brandy *or* sambuca *or* grappa



## DESSERT WINE

 Moscato d'Asti ..... 9 Montaribaldi 'Righeÿ' 2016 <i>Piemonte</i>	
 Vino Santo 'Arèle' NOSIOLA..... 14 Pravis 2005 <i>Trentino</i>	
 'Vigna del Volta' Passito MALVASIA DI CANDIA..... 14 La Stoppa 2009 <i>Emilia</i>	
 Vin Santo del Chianti Classico MALVASIA, &C.....16 Isole e Olena 2006 <i>Toscana</i>	
 Marsala Superiore Oro GRILLO ..... 14 Marco de Bartoli <i>Vigna La Miccia Sicilia</i>	
 Marsala Superiore Riserva GRILLO.....18 Marco de Bartoli '10 Anni' <i>Sicilia</i>	
 Passito di Pantelleria 'Bukkuram' ZIBBIBO .....25 Marco de Bartoli 2008 <i>Sicilia</i>	
 Montefalco Sagrantino Passito .....12 Antonelli 2009 <i>Umbria</i>	
 Recioto della Valpolicella ..... 25/oz Giuseppe Quintarelli 1997 <i>Veneto</i>	
 'Post Feast' Port-style Grenache ..... 11 Fausse Piste 2010 <i>Yakima Valley</i>	

## DIGESTIVI

<i>Amaro</i> Averna; Braulio; Cappelletti Sfumato; Cardamaro	
<i>Amaro</i> Ciociaro; Cynar; Cynar 70; Del Capo; Erborista	
<i>Amaro</i> Lucano; Luxardo; Meletti; Montenegro	
<i>Amaro</i> Nardini; Nonino; Ramazzotti, Sibilla; Tosolini	
<i>Fernet</i> Branca; Branca Menta; Lazzaroni; Letherbee	
<i>Fernet</i> Luxardo; Townshend's; Vallet	
<i>Chinato</i> Canas Feast d'Erbetti; Vergano 'Luli' Moscato	
<i>Barolo Chinato</i> Cocchi; Cappellano; G. D. Vajra	
<i>Sambuca</i> Romana; Romana Black; Luxardo	
<i>Liquore</i> Calisaya; Dimmi; Luxardo Amaretto di Saschira	
<i>Liquore</i> Galliano; Mirto; Combier Élicser	
<i>House</i> arancello; antica limoncello	
<i>House</i> amaro di Pietro; nocino	
<i>House</i> non-infusion limoncello batch N° 54	

## WHISK(E)Y

<i>Bourbon</i>	
Maker's Mark..... 7	Buffalo Trace..... 8
Knob Creek..... 8	Wild Turkey 101..... 8
Elijah Craig..... 8	Woodford Reserve ..... 9
Wathen's <i>single barrel</i> ..... 9	Wild Turkey <i>Rare Breed</i> .... 9
Angel's Envy.....11	Russell's Rsv <i>sing. barrel</i> ....12
Four Roses <i>single barrel</i> ... 12	Booker's .....13
Old Rip Van Winkle 10y... 20	Van Winkle Reserve 12y....25
George T. Stagg ..... 40	
<i>Rye</i>	
Wild Turkey 101 ..... 8	Russell's Reserve 6y ..... 9
Sazerac..... 9	Russell's Rsv <i>sing. barrel</i> ....13
Knob Creek..... 10	Hudson Manhattan.....18
Thomas Handy Sazerac... 29	High West <i>'A Midwinter... 40 Nights Dram'</i>
<i>Scotch</i>	
Bruichladdich <i>'Classic Laddie'</i> ..... 10	Macallan 12y ..... 10
Balvenie 12y <i>double wood</i> ... 10	Auchentoshan 3 <i>wood</i> .....13
Oban 14y ..... 14	Lagavulin 16y.....16
<i>&amp;c.</i>	
Whippersnapper <i>Ore.</i> ..... 7	Pendleton <i>Can. blended</i> .... 7
Jameson <i>Irish</i> ..... 8	Redbreast 12y <i>Irish</i> .....12

## GRAPPA +

Jacopo Poli <i>Veneto</i>	
Sarpa MERLOT & CAB..... 12	Po' Secca MERLOT..... 15
Po' Morbida MOSCATO... 15	Sassicaia 2007 .....25
Ciliegie di Poli <i>cherry brandy</i> ..... 15	
Marolo <i>Piemonte</i> MOSCATO ..... 17	BAROLO.....17
NEBBIOLO w/ <i>camomile liquore</i> ..... 17	BRUNELLO.....17
Nonino <i>Friuli</i> PROSECCO ..... 16	CHARDONNAY .....16
Clear Creek <i>Oregon</i> MUSCAT ..... 9	NEBBIOLO.....12
Ransom <i>Oregon</i> GEWÜRZTRAMINER ..... 10	

## BRANDY & COGNAC

Ferrand 1 <sup>er</sup> Cru 'Ambre' <i>Cognac</i> ..... 14	
Cognac Park 'Borderies' <i>Cognac</i> .....17	
Clear Creek Brandy <i>Oregon</i> PEAR ; APPLE ; CHERRY..... 10	