

F O R M A G G I

5/ea, 14/all

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

Camembert di bufala *Lombardia*

BUFFALO rich, creamy, lush

The Blue Jay *Deer Creek Sheboygan Wisc.*

COW juniper-infused, 4-cream blue

Nostrano di monte *Lombardia*

RAW COW washed rind, buttery, tender

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.*

A M A R I F L I G H T

BEGINNER *bittersweet: a painless introduction* 15

INTERMEDIATE *not for the faint of heart* 15

ADVANCED *bracingly bitter for the initiated* 15

D O L C I

Pizzeria Mozza's butterscotch budino 8

sea salt, caramel, crème fraîche

Marsala Superiore, Marco de Bartoli 10yr 18

Oregon apple crisp 10

please allow 20 minutes to prepare

almond cream

Port-style Grenache, Fausse Piste 'Pošt Feast' 11

Nancy's yogurt & chamomile panna cotta 8

slow-poached quince, vanilla bean

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

Coconut cheesecake 9

caramelized granola, lime zest

& vanilla olive oil

Amaro Averna 8

House-made gelati & sorbetti

one scoop 3^{oz} two scoops 6 three scoops 8

add Faith's tuscan chocolate sauce 2

Vanilla gelato affogato 8

**C O F F E E & E S P R E S S O**

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 <i>Piemonte</i>		
	Montaribaldi 'Righej' 2016.....	9	750 ML.....32
	Vino Santo 'Arèle' <i>Trentino</i> NOSIOLA		
	Pravis 2005.....	14	375 ML..... 75
	Cinque Terre Sciacchetra <i>Liguria</i> BOSCO, &C.		
	Terenzuola 2010.....	25	375 ML.....150
	Vin Santo del Chianti Classico <i>Toscana</i> MALVASIA, &C.		
	Isole e Olena 2006.....	16	375 ML..... 98
	Marsala Superiore Oro <i>Sicilia</i> GRILLO		
	Marco de Bartoli <i>La Miccia</i>	14	500 ML..... 75
	Marsala Superiore Riserva <i>Sicilia</i> GRILLO		
	Marco de Bartoli '10 Anni'.....	18	500 ML..... 120
	Passito di Pantelleria 'Bukkuram' <i>Sicilia</i> ZIBBIBO		
	Marco de Bartoli 2008.....	25	500 ML.....175
	Montefalco Sagrantino Passito <i>Umbria</i>		
	Antonelli 2009.....	12	375 ML..... 64
	'Post Feast' Port-style Grenache <i>Umbria</i>		
	Fausse Piste 2010.....	11	375 ML..... 60
	Recioto della Valpolicella <i>Veneto</i>		
	G. Quintarelli 1997.....	25/oz	750 ML..... 675

DIGESTIVI

Amaro Averna; Braulio; Cappelletti Sfumato; Cardamaro
Amaro Ciociaro; Cynar; Cynar 70; Del Capo; Erborista
Amaro Lucano; Luxardo; Meletti; Montenegro
Amaro Nardini; Nonino; Ramazzotti, Sibilla; Tosolini
Fernet Branca; Branca Menta; Lazzaroni; Letherbee
Fernet Luxardo; Townshend's; Vallet
Chinato Canas Feast d'Erbetti, Vergano 'Luli' Moscato
Barolo Chinato Cocchi; Cappellano; G. D. Vajra
Sambuca Romana; Romana Black; Luxardo
Liquore Calisaya; Dimmi; Luxardo Amaretto di Saschira
Liquore Galliano; Mirto; Combier Élicser
House antica limoncello, arancello; amaro di Pietro
House non-infusion limoncello batch N° 53

W H I S K (E) Y

Bourbon

Maker's Mark.....	7	Wild Turkey 101.....	8
Buffalo Trace.....	8	Knob Creek.....	8
Elijah Craig.....	8	Woodford Reserve.....	9
Wathen's <i>single barrel</i>	9	Russell's Rsv <i>sing. barrel</i>	12
Wild Turkey <i>Rare Breed</i>	9	Booker's.....	13
Angel's Envy.....	11	George T. Stagg.....	40
Four Roses <i>single barrel</i>	12		

Rye

Wild Turkey 101.....	8	Russell's Reserve 6y.....	9
Sazerac.....	9	Russell's Rsv <i>sing. barrel</i>	13
Knob Creek.....	10	High West 'A Midwinter'... <i>Nights Dram</i>	40
Hudson Manhattan.....	18		

Scotch

Bruichladdich 'Classic Laddie'.....	10	Macallan 12y.....	10
Balvenie 12y <i>double wood</i> ...	10	Auchentoshan 3 <i>wood</i>	13
Oban 14y.....	14	Lagavulin 16y.....	16

&c.

Whippersnapper <i>Ore.</i>	7	Pendleton <i>Can. blended</i>	7
Jameson <i>Irish</i>	8	Redbreast 12y <i>Irish</i>	12

G R A P P A +

Jacopo Poli *Veneto*

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
--	--	--	---

Cavatappi NEBBIOLO.....			12
-------------------------	--	--	----

Ransom <i>Oregon</i> GEWÜRZTRAMINER.....			10
---	--	--	----

BRANDY & COGNAC

Hennessy VS <i>Cognac</i>			8
---------------------------------	--	--	---

Ferrand 1 ^{er} Cru 'Ambre' <i>Cognac</i>			14
---	--	--	----

Cognac Park 'Borderies' <i>Cognac</i>			17
---	--	--	----