

F O R M A G G I

5/ea, 14/all

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

Mopsy's Best *Black Sheep Creamery, WA*
RAW SHEEP grassy, nutty, earthy

Camembert di bufala *Lombardia*
BUFFALO rich, creamy, lush

Umbriaco *Veneto*
cow bathed in red wine, fruity, bright

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
Amaro Nonino 4^{so}/9

Oregon summer fruit crisp 10
please allow 20 minutes to prepare
almond cream
Marsala Riserva Oro, Marco De Bartoli 7/14

Nancy's yogurt panna cotta 8
Maryhill peach jam
Moscato d'Asti, Saracco 2016 4^{so}/9

Chocolate budino 8
chantilly cream
Recioto della Valpolicella, Quintarelli 1997 25/oz

Tiramisù 9
genoise, rum, marsala, mascarpone
Spella espresso, bittersweet cocoa †
La cavalletta—a Branca Menta Shakerato 10

Amaretto cheesecake 9
almond praline, chantilly cream
Vino Santo 'Arèle', Pravis 2005 7/14

House-made gelati & sorbetti
one scoop 3^{so} 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>		
	Saracco 2016	9	750 ML..... 32
	Vino Santo 'Arèle' <i>Trentino</i> NOSIOLA		
	Pravis 2005	14	375 ML..... 89
	Marsala Superiore Oro <i>Sicilia</i>		
	Marco de Bartoli <i>Vigna La Miccia</i>	14	500 ML 90
	Montefalco Sagrantino Passito <i>Umbria</i>		
	Antonelli 2009	12	375 ML..... 64
	Recioto della Valpolicella <i>Veneto</i>		
	G. Quintarelli 1997.....	25/oz	750 ML 675
	'Post Feast' Port-style Grenache <i>Yakima Valley</i>		
	Fausse Piste 2010	11	375 ML 60

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; Combiér Élicser
<i>House</i>	arancello; amaro di Pietro; antica limoncello

W H I S K (E) Y

<i>Bourbon</i>			
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	Blanton's <i>single barrel</i>	12
Angel's Envy.....	11	Russell's Rsv <i>sing. barrel</i>	12
Four Roses <i>single barrel</i>	12	George T. Stagg.....	40
Booker's.....	13	Old Rip Van Winkle 10y...	38
<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	High West <i>'A Midwinter'...</i>	40
Hudson Manhattan	18	<i>Nights Dram</i>	
<i>Scotch</i>			
Bruichladdich <i>'Classic Laddie'</i>	10	Macallan 12y	10
Balvenie 12y <i>double wood</i> ...	10	Auchentoshan 3 wood	13
Oban 14y	14	Lagavulin 16y.....	16
<i>&c.</i>			
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 <i>Veneto</i>			
Sarpa MERLOT & CAB.....	12	Po' Secca MERLOT.....	15
Po' Morbida MOSCATO.....			15
Ciliegie di Poli <i>cherry brandy</i>			15
Sassicaia 2007.....			25
Marolo <i>Piemonte</i> MOSCATO	17	BAROLO.....	17
NEBBIOLO w/ <i>camomile liqueur</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

B R A N D Y & C O G N A C

Hennessy VS <i>Cognac</i>			8
Ferrand 1 ^{er} Cru 'Ambre' <i>Cognac</i>			14
Cognac Park 'Borderies' <i>Cognac</i>			17
Clear Creek <i>Oregon</i>			10
Pear Brandy <i>or</i> Apple Brandy <i>or</i> Blue Plum Brandy			