

**F O R M A G G I**

5/ea. 14/all

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

**Quadrello di Bufala** *Lombardia* BUFFALO  
buttery, rich, washed rind

**Rocchetta** *Piemonte* COW, SHEEP, GOAT  
creamy, grassy, cheesecake texture

**Umbriaco Pinot Rosé** *Veneto*  
cow pinot grigio & rose petal washed 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.*

**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**

**Tuscan dessert wine & biscotti**  
*Falchini Vin Santo del Chianti Riserva 2011* 11  
*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 summer berry crisp** 10  
*please allow 20 minutes* almond cream  
*Vigna del Volta Passito, La Stoppa 2009* 14

**Nancy's yogurt panna cotta** 8  
smoked amarena cherry, honeycomb candy  
*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

**Cheesecake** 10  
sour cherry, black currant, olive 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

**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 ..... 9 Paolo Saracco 2017 <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>	

## 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	
<i>Liquore</i> Calisaya; Dimmi; Luxardo Amaretto di Saschira	
<i>Liquore</i> Galliano; Mirto; Combier Élicser	
<i>House</i> non-infusion limoncello batch N° 56	
<i>House</i> non-infusion arancello; pompelmocello	

## WHISK(E)Y

<i>Bourbon</i>		
Maker's Mark..... 10	Buffalo Trace..... 10	
Elijah Craig..... 9	Knob Creek..... 10	
Wild Turkey 101 ..... 10	Wild Turkey <i>Rare Breed</i> .... 10	
Woodford Reserve ..... 12	Wathen's <i>single barrel</i> .....13	
Wathen's <i>single barrel</i> .....13	Angel's Envy.....18	
Four Roses <i>single barrel</i> .... 18	Blanton's <i>single barrel</i> .....21	
Booker's..... 24		
<i>Rye</i>		
Wild Turkey 101 ..... 8	Knob Creek..... 11	
Sazerac..... 12	Russell's Reserve 6y .....13	
Pikesville 110 proof..... 20	Russell's Rsv <i>sing. barrel</i> ... 23	
Hudson Manhattan ..... 25	WhistlePig.....31	
Thomas Handy Sazerac....33		
<i>Scotch</i>		
Bruichladdich <i>'Classic Laddie'</i> ..... 12	Auchentoshan 3 wood ..... 14	
Macallan 12y..... 21	Balvenie 12y <i>double wood</i> ... 22	
Oban 14y ..... 25	Lagavulin 16y..... 28	
<i>&amp;c.</i>		
Jameson <i>Irish</i> ..... 10	Redbreast 12y <i>Irish</i> ..... 20	
Pendleton <i>Can. blended</i> .... 10		

## GRAPPA & C. 1 oz pours

Jacopo Poli <i>Veneto</i>	
Sarpa MERLOT & CAB.....9	Po' Secca MERLOT..... 13
Po' Morbida MOSCATO... 12	Sassicaia 2007 ..... 33
Ciliegie di Poli <i>cherry brandy</i> .....7	
Marolo <i>Piemonte</i> MOSCATO ..... 22	BAROLO.....16
NEBBIOLO w/ <i>camomile liquore</i> ..... 13	BRUNELLO..... 15
Nonino <i>Friuli</i> PROSECCO..... 13	CHARDONNAY ..... 13
Clear Creek <i>Oregon</i> MUSCAT ..... 8	NEBBIOLO.....8
Ransom <i>Oregon</i> GEWÜRZTRAMINER .....8	

## BRANDY & COGNAC

Ferrand 1 <sup>er</sup> Cru 'Ambre' Cognac..... 14	
Cognac Park 'Borderies' Cognac..... 15	
Clear Creek Brandy <i>Oregon</i> PEAR ; APPLE ; CHERRY..... 14	