

FORMAGGI

5/ea, 14/all

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

Truffle Tremor *Cypress Grove, Arcata*

GOAT black truffle, soft, rich

Testun al Barolo *Piemonte*

SHEEP, GOAT, COW fruity, nebbiolo grape rind

Quadrello di Bufala *Lombardia*

BUFFALO creamy, grassy, wash rind

AMARO FLIGHT

15

*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. Experience three here,
representing Northern, Central, & Southern Italy.*

GRAPPA FLIGHT

15

*Made from the remnants of winemaking, grappa is
a grape brandy that's ubiquitous in Italy.
Often derided as harsh or rustic, a skilled distiller
can provide refinement and nuance to this spirit.
Taste three here: two Italian and one Oregonian.*

DOLCI

Tuscan dessert wine & biscotti

Montellori Vin Santo dell'Empolese 2012 11

Isole e Olena Vin Santo Chianti Classico 2007 16

Pizzeria Mozza's butterscotch budino 8

sea salt, caramel, crème fraîche

Marsala Superiore, Marco de Bartoli 10yr 18

Winter fruit crisp 10

please allow 20 minutes almond cream

Vigna del Volta Passito, La Stoppa 2009 14

Nancy's yogurt panna cotta 8

burnt orange, Italian prune, red wine, caramel

Scaramouche—a Moscato - Amaro Spritz 12

Chocolate budino 8

chantilly cream

Montefalco Sagrantino Passito, Antonelli 2011 12

Tiramisù 9

genoise, rum, marsala, mascarpone

Spella espresso, bittersweet cocoa †

Malvasia Frizzante, La Stoppa 2016 13

Cheesecake 9

meyer lemon marmalade, vanilla bean

arbequina olive oil

Moscato d'Asti Paolo Saracco 2017 9

House-made gelati & sorbetti

one scoop 3rd 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 Paolo Saracco 2017 <i>Piemonte</i>	
 Malvasia Dolce Frizzante 13 La Stoppa 2016 <i>Emilia</i>	
 Vino Santo 'Arèle' NOSIOLA 14 Pravis 2006 <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 2007 <i>Toscana</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 2010 <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	
<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° 57	
<i>House</i> non-infusion arancello; pompelmocello; limecello	
<i>House</i> antica limoncello; 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
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 <i>proof</i> 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 <i>wood</i> 14
Macallan 12y..... 21	Balvenie 12y <i>double wood</i> ... 22
Oban 14y 25	Lagavulin 16y..... 28
<i>&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
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> CHARDONNAY 13	
Clear Creek <i>Oregon</i> MUSCAT 8	NEBBIOLO..... 8

BRANDY & COGNAC

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