



DOLCI

Mont-Blanc 14

Chestnut crémeux, meringue, raspberry coulis

Panna Cotta 14

Citrus panna cotta, shortbread crumble, whipped olive oil and citrus mousse, blood orange sorbet, timut pepper

Mela e Sedano 14

Fresh green apples, celery sorbet, lime coulie

Chocolate Tiramisu 14

Mascarpone mousse, chocolate coffee sponge, chocolate gianduja

Gelati & Sorbetti 8

FORMAGGIO

PECORA/SHEEP

manchego - la mancha, spain, OP. *u.p.*

valcasotto fruit & grappa - piedmont, italy.*p.*

pecorino trebbione - tuscan, italy, DOP, *u.p.*

CAPRA/GOAT

capra al fieno - treviso, italy semi-firm, 8 months, *p.*

cape vessey - ontario, canada, washed rind, 8 months, *p.*

truffalina - Ontario, Canada

MUCCA/COW

mozzarella di bufala - campania, italy, D.O.P, *p.*

buffalina - ontario, canada, *p.*

mimolette - france, *p.*

avonlea clothbound cheddar - pei, canada, aged 12 months, *u. p.*

ubriaco al amarone - veneto, italy, semi-hard, 14 months, *p.*

rocci del piave - veneto, italy, 8 months, *p.*

sottocenere al tartuo - venice, Italy, semi-soft, 4 months, *u.p.*

testun di barolo - goat/cow, piedmont, aged 24 months, *p.*

le bleu d'elizabeth - québec, canada, organic, *u.p.*

u.p. - unpasteurized *p.* - pasteurized

single selection 9

six selections 40

three selections 24

ten selections 60