

# piatti di formaggio della casa

Three cheeses – \$12.00    Five cheeses – \$16.00    Seven cheeses – \$20.00

Served with seasonal fruit & acacia honey

Wine pairings available

***Fontina di Val d'Aosta***

semi-aged cow (Val d'Aosta)

***Bitto della Valtellina***

semi-aged cow (Alto Adige)

***Gorgonzola Dolce***

blue, cow (Lombardia)

***Caprarossa***

semi-soft goat with red pepper (Sardegna)

***Brunet***

washed rind goat (Piemonte)

***Carboncino***

goat & sheep, ash rind (Piemonte)

***Pecorino fresco***

semi-soft sheep (Toscana)

***Pecorino Sottolnoce***

walnut leaf wrapped & aged, sheep (Toscana)

***Moliterno al Tartufo***

aged sheep milk with black truffle (Toscana)

***Cacio di Roma***

aged sheep (Lazio)

***Barilotto di bufala***

semi-aged water buffalo (Campania)

***Acasciatto***

semi-aged cow & water buffalo (Campania)

***Caciacavallo di Bufala Affumicata***

smoked & aged water buffalo (Sicilia)

## il dolce

Desserts \$8.00

***Affegato di caffè***

Vanilla bean gelato, shot of espresso, panforte margherita

***Sorbetti di stagione assortiti***

Trio of seasonal fruit sorbets, Nana's almond biscotti

***Torta al tartufo di cioccolato***

Flourless chocolate cake, blood orange caramel sauce, hazelnut croccante

***Panna Cotta di noce di coco***

Coconut "cooked cream," pineapple-rum compote, salted macadamias

***☛ Cannoli***

Traditional Sicilian pastry filled with sweetened Calabro cow's milk "impastata" ricotta, mixed candied fruit, chocolate chips

***Bomboloni***

(Tuscan "big bombs")

Warm doughnut, limoncello mascarpone, strawberry sauce

***☛ Torta di formaggio dolce***

Jack Allen's New York-style cheesecake, poached rhubarb, mint oil

***Semifreddo di gianduja***

Chocolate hazelnut soft ice cream, chocolate-hazelnut "pane di Spagna," amarena cherries

***☛*** Signature dishes from our 1958 menu

# espresso drinks & hot beverages

Decaffeinated espresso and nonfat milk available upon request

## *Espresso*

single \$2.75    double \$4.75

## *Caffe latte, cappuccino, macchiato, caffe breve, caffe mocha*

*Flavored caffe latte* – vanilla, caramel, almond, hazelnut

*Flavored caffe mocha* – caramel, hazelnut, mint, raspberry

\$3.50

Extra espresso shot – *add* \$2.00

*Coffee* – regular and decaffeinated

## *Hot chocolate*

\$3.50

## *Tea*

Earl Grey with Bergamot, Darjeeling, English Breakfast,  
decaffeinated English Breakfast, Hibiscus & Marsala Chai

\$3.50

Wine corkage fee: \$20.00

9.25% California sales tax will be added to all food and bottled wine orders in the bar.

Due to city ordinance, please refrain from smoking. In consideration of all our patrons,  
please refrain from cell phone use in the restaurant & bar. Thank you.