

Formaggio "Hand Crafted"

Tasting of local and imported farm house cured cheeses, hawthorne valley honey, wood roasted almonds, walnut bread, tomato jam, figs \$14

Gorgonzola Dolce

...earthy blue veined with buttery flavor named after a small town near Milan

Piave Vecchio

..."the old one" dense texture slightly sweet, made in the Piave River Valley

Taleggio

...washed rind Italian cheese with fruity accents, aged in the caves of Val Taleggio

Sottocenero al Tartuffo

...made from raw cows milk and slices of truffle, aged in an ash rind from the region of Venice

Dolci

Traditional Biscuit Style Strawberry Shortcake

Vanilla bean chantilly cream and macerated strawberries \$8

Trio of Italian Crème Brulee

Rich espresso, Sicilian blood orange and white chocolate \$9

Italian Ice Shooters

Trio of refreshing Mediterranean flavors: Melon, Minted Lemon, Coffee \$9

Rum Tiramisu "Diplomatico Style"

Thin layers of lady fingers scented with dark rum and espresso with a light mascarpone mousse candied orange zest \$9

Lemoncello Ricotta Cheesecake

Biscotti crunch, macerated blueberries \$9

Gianduja Cannoli

A spin on traditionally prepared cannoli filled with chocolate and hazelnut ricotta and cream, dusted with pistachio and chocolate \$8

Chocolate Frangelica Bombe

Aarena wild cherries, cocoa nib puree, hazelnut crunch \$10