

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

5/ea, 14/all

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

**Rogue 'Oregonzola'** *Central Point, OR*  
RAW COW semi-soft, sharp, tangy

**Pecorino gessato** *Toscana*  
RAW SHEEP firm, creamy, grassy

**Quadrello di bufala** *Lombardia*  
BUFFALO creamy, pungent, semi-soft

**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**

**Pizzeria Mozza's butterscotch budino** 8  
sea salt, caramel, crème fraîche  
*Amaro Nonino* 4<sup>50</sup>/9

**Oregon summer berry crisp** 10  
*please allow 20 minutes to prepare*  
almond cream  
*Marsala Riserva Oro, Marco De Bartoli* 7/14

**Nancy's yogurt panna cotta** 8  
wild Mt. Adams huckleberry jam  
*Passito di Pantelleria 'Ben Ryé' 2012* 7/14

**Chocolate budino** 8  
chantilly cream  
*Recioto della Valpolicella, Quintarelli 1997* 25/oz

**Tiramisù** 9  
genoise, rum, marsala, mascarpone  
Spella espresso, bittersweet cocoa †  
*La cavalletta—a Branca Menta Shakerato* 10

**Amaretto cheesecake** 9  
almond praline, chantilly cream  
*Moscato d'Asti, Saracco 2016* 4<sup>50</sup>/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

	<b>Moscato d'Asti</b> <i>Piemonte</i>		
	Saracco 2016 .....	9	750 ML..... 32
	<b>Passito di Pantelleria</b> 'Ben Ryè' <i>Sicilia</i>		
	Donnafugata 2014 .....	14	375 ML..... 76
	<b>Vin Santo del Chianti Classico</b> <i>Toscana</i>		
	Badia a Coltibuono 2009.....	14	375 ML..... 77
	<b>Marsala Superiore Oro</b> <i>Sicilia</i>		
	Marco de Bartoli <i>Vigna La Miccia</i> .....	14	500 ML ..... 90
	<b>Montefalco Sagrantino Passito</b> <i>Umbria</i>		
	Antonelli 2009 .....	12	375 ML..... 64
	<b>Recioto della Valpolicella</b> <i>Veneto</i>		
	G. Quintarelli 1997.....	25/oz	750 ML ..... 675
	<b>'Post Feast'</b> Port-style Grenache <i>Yakima Valley</i>		
	Fausse Piste 2010 .....	11	375 ML..... 60

## 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; Luxardo
<i>Liquore</i>	Calisaya; Dimmi; Luxardo Amaretto di Saschira
<i>Liquore</i>	Galliano; Mirto; Combier Élicser
<i>House</i>	arancello, amaro di Pietro
<i>House</i>	non-infusion limoncello batch N° 52

## WHISK(E)Y

<i>Bourbon</i>	
Maker's Mark.....	7 Wild Turkey 101..... 8
Buffalo Trace .....	8 Knob Creek .....
	8 Woodford Reserve .....
	9 Bulleit 10y.....
	10 Blanton's <i>single barrel</i> .....
	11 Russell's Rsv <i>sing. barrel</i> ....
	12 George T. Stagg.....
	40 Old Rip Van Winkle 10y... 34
<i>Rye</i>	
Wild Turkey 101 .....	8 Bulleit 95.....
Sazerac.....	9 Russell's Reserve 6y .....
Knob Creek.....	10 Russell's Rsv <i>sing. barrel</i> ....
Hudson Manhattan .....	18 Sazerac 18y.....
High West 'A Midwinter', Nights Dram	40
<i>Scotch</i>	
Bruichladdich 'Classic Laddie'.....	10 Macallan 12y .....
Balvenie 12y <i>double wood</i> ...	10 Auchentoshan 3 wood .....
Oban 14y .....	14 Lagavulin 16y.....
<i>&amp;c.</i>	
Whippersnapper <i>Ore.</i> .....	7 Pendleton <i>Can. blended</i> ....
Jameson <i>Irish</i> .....	8 Redbreast 12y <i>Irish</i> .....

## GRAPPA +

<b>Jacopo Poli</b> <i>Veneto</i>	
Sarpa MERLOT & CAB.....	12 Po' Secca MERLOT.....
Po' Morbida MOSCATO.....	15
Ciliegie di Poli <i>cherry brandy</i> .....	15
Sassicaia 2007 .....	25
<b>Marolo</b> <i>Piemonte</i> MOSCATO .....	17 BAROLO.....
NEBBIOLO w/ <i>camomile liqueur</i> .....	17 BRUNELLO.....
<b>Nonino</b> <i>Friuli</i> PROSECCO .....	16 CHARDONNAY .....
<b>Clear Creek</b> <i>Oregon</i> MUSCAT .....	9
Cavatappi NEBBIOLO .....	12
<b>Ransom</b> <i>Oregon</i> GEWÜRZTRAMINER .....	10

## BRANDY & COGNAC

Hennessy VS <i>Cognac</i> .....	8
Ferrand 1 <sup>er</sup> Cru 'Ambre' <i>Cognac</i> .....	14
Cognac Park 'Borderies' <i>Cognac</i> .....	17
<b>Clear Creek</b> <i>Oregon</i> .....	10
Pear Brandy <i>or</i> Apple Brandy <i>or</i> Blue Plum Brandy	