

F O R M A G G I

5/ea, 14/all

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

Toma della rocca *Piemonte*

COW, SHEEP, GOAT creamy, grassy
cheesecake texture

Pecorino maschio *Toscana*

RAW SHEEP firm, peppery, aged

Casatica di bufala *Lombardia*

BUFFALO buttery, rich, bloomy rind

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 4⁵⁰/9

Oregon rhubarb & strawberry crisp 10

please allow 20 minutes to prepare

almond cream

Marsala Riserva, Marco De Bartoli 10 Anni 9/18

Nancy's yogurt & cardamom panna cotta 8

rhubarb 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, mascarpone

Spella espresso, chantilly cream

La cavalletta—a Branca Menta Shakerato 10

Amaretto cheesecake 9

almond praline, chantilly cream

Moscato d'Asti, Saracco 2015 4⁵⁰/9

House-made gelati & sorbetti

one scoop 3⁵⁰ 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

 Moscato d'Asti <i>Piemonte</i>	
Saracco 2015	9 750 ML..... 32
 Passito di Pantelleria 'Ben Ryè' <i>Sicilia</i>	
Donnafugata 2014	14 375 ML..... 76
 Malvasia Passito 'Vigna del Volta' <i>Emilia</i>	
La Stoppa 2008	10 500 ML..... 75
 Vin Santo del Chianti Classico <i>Toscana</i>	
Badia a Coltibuono 2009.....	14 375 ML..... 77
 Marsala Superiore <i>Sicilia</i>	
Marco di Bartoli '10 Anni' <i>Riserva</i>	18 500 ML..... 140
 Montefalco Sagrantino Passito <i>Umbria</i>	
Antonelli 2009	12 375 ML..... 64
 Recioto della Valpolicella <i>Veneto</i>	
G. Quintarelli 1997.....	25/oz 750 ML..... 675
 'Post Feast' 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> non-infusion limoncello batch N° 51
<i>House</i> antica limoncello

W H I S K (E) Y*Bourbon*

Maker's Mark.....	7	Wild Turkey 101.....	8
Buffalo Trace	8	Knob Creek	8
Elijah Craig.....	8	Woodford Reserve	9
Wathen's <i>single barrel</i>	9	Bulleit 10y.....	10
Angel's Envy.....	11	Blanton's <i>single barrel</i>	12
Four Roses <i>single barrel</i>	12	Russell's Rsv <i>sing. barrel</i>	12
Booker's.....	13	George T. Staggs.....	40
Old Rip Van Winkle 10y... 34			

Rye

Wild Turkey 101	8	Bulleit 95.....	8
Sazerac.....	9	Russell's Reserve 6y	9
Knob Creek.....	10	Russell's Rsv <i>sing. barrel</i>	13
Hudson Manhattan	18	Sazerac 18y.....	37
High West 'A Midwinter, Nights Dram'.....	40		

Scotch

Bruichladdich 'Classic Laddie'.....	10	Macallan 12y	10
Balvenie 12y <i>double wood</i> ... 10		Auchentoshan 3 <i>wood</i>	13
Oban 14y	14	Lagavulin 16y.....	16

&c.

Whippersnapper <i>Ore.</i>	7	Pendleton <i>Can. blended</i>	7
Jameson <i>Irish</i>	8	Redbreast 12y <i>Irish</i>	12

G R A P P A +**Jacopo Poli** *Veneto*

Sarpa MERLOT & CAB.....	12	Po' Secca MERLOT.....	15
Po' Morbida MOSCATO.....			15
Ciliegie di Poli <i>cherry brandy</i>			15
Sassicaia 2007			25

Marolo <i>Piemonte</i> MOSCATO	17	BAROLO.....	17
NEBBIOLO w/ <i>camomile liquore</i>	17	BRUNELLO.....	17

Nonino <i>Friuli</i> PROSECCO	16	CHARDONNAY	16
--	----	------------------	----

Clear Creek <i>Oregon</i> MUSCAT	9		
Cavatappi NEBBIOLO			12

Ransom <i>Oregon</i> GEWÜRZTRAMINER	10		
--	----	--	--

BRANDY & COGNAC

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