



## 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

### Barolo Poached Pears 14

Barolo wine poached pear, sabayon, pear and honey ice cream, vanilla crumble

### 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** - tuscany, 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