

DOLCI

Lemon Givrée 14

Lemon sage sorbet, lemon crème, jell, lemon confit

Amaretto Tiramisu 14

Mascarpone mousse, coffee sponge, coffee gelato

Cioccolato e Frutto della Passione 14

Milk chocolate ice cream, passion fruit coulis, steamed sponge

Cucumber & Strawberries 14

Cucumber sorbet, strawberry coulis, basil granite

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

brillat-savarin - france, hand ladled, *u.p.*

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 section 9

six selections 40

three sections 24

ten selections 60