



DOLCI

Marsala e Rabarbaro 14

Marsala sabayon, rhubarb compote, vanilla ricotta gelato, shortbread crumble

Panna Cotta 14

Citrus panna cotta, shortbread crumble, whipped olive oil and citrus mousse, blood orange sorbet, timut pepper

Mela e Sedano 14

Fresh green apples, celery sorbet, lime coulie

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 - tuscan, italy, DOP, *u.p.*

pecorino al tartufo - tuscan, italy, DOP, *p.*

CAPRA/GOAT

cape vessey - ontario, canada, washed rind, 8 months, *p.*

MUCCA/COW

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* **testun di barolo** - goat/cow, piedmont, aged 24 months, *p.* **morning moon**, - cow, ontario, *p.* **le bleu d'elizabeth** - québec, canada, organic, *u.p.*

BUFFALO

mozzarella di bufala - campania, italy, D.O.P, *p.*

buffalina - ontario, canada, *p.*

u.p. - unpasteurized *p.* - pasteurized

single selection 9	six selections 40
three selections 24	ten selections 60