

GELATI E SORBETTI

A SELECTION OF THREE FLAVORS

9

GELATI
Smoked Vanilla Bean-Bourbon
Salted Caramel
Rum-Raisin
Pistachio

SORBETTI
Strawberry
Passionfruit
Mango
Dark Chocolate

DOLCINI

OUR PASTRY CHEF'S SELECTION OF SMALL ITALIAN PASTRIES

Piccolo // 6 pieces // 9

Mezzo // 10 pieces // 16

Tutto // 20 pieces // 28

TÈ

All of our teas are served with Mieli Thun honey.

HERBAL TEA

Fields of France Rooibos 8
Mint Meritage 8
Emperor's Chamomile 8
Lemon Meritage 14
Ancient Tea Tree Flower 16

WHITE TEA

Exotica White 9
White Dragon 12
Ceylong Platinum Tips 17
Himalayan Snow Flake 39

BLACK TEA

Organic Lapsang Souchong 8
First Flush Darjeeling 10
Emperor's Chocolate Elixir 12
Emperor's Aged Keemum Hao Ya A 14

CHINESE GREEN TEA

Emperor's Dragonwell 9
Moonlight Lychee Blossom 23
Reserve Aracha 34

VINTAGE TEA

2001 Oak Barrel-Aged Pu-Erh 19
1949 Vintage Reserve Pu-erh 195

VINI AL BICCHIERE

SPUMANTI

*M.V. Prosecco Superiore, **Le Vigne de Alice**, Valdobbiadene, Veneto 14*

*M.V. Brut 1er Cru 'Sélection de Parcelles,' **Henriet-Bazin**,
Villers-Marmery, Champagne 27*

*2007 Metodo Classico Brut 'Perlé,' **Ferrari**, Trentino 20*

VINI DOLCI

*2012 Moscato d'Asti, **Bera**, Piemonte 15*

*2013 'Bigaro,' **Elio Perrone**, Asti, Piemonte 14*

*2006 Passito Val di Neto 'Le Passule,' **Librandi**, Calabria 20*

*2011 Passito di Pantelleria, 'Ben Ryé,' **Donnafugata**, Sicilia 26*

FORMAGGI

SELECTION OF ITALIAN CHEESES FROM OUR CAVE PAIRED WITH MIELI THUN HONEYS

Per selection of cheese 8
Grand Tasting 90

Robiola Due Latti (Piemonte) cow, sheep, soft, mild, bloomy rind

Robiola di Mia Nonna (Indiana) goat, velvety, piquant rind

Robiola Tre Latti (Piemonte) cow, sheep, goat, soft, creamy, tangy

Testun Ciuc (Piemonte) cow, semi-firm, Nebbiolo-washed rind, floral

Pecorino Pepato (Sardegna) sheep, hard, 12-month aged, black peppercorn

Javitar di San Miniato (Tuscany) sheep, creamy, studded with black truffle

Granduca di Mandas (Sardegna) sheep, hard, grassy, spicy

Monte Veronese (Veneto) cow, firm, sweet, nutty

Ubriaco Rosso (Piemonte) cow, semi-firm, red wine-washed rind, floral

Bleu 61 Carpenedo (Veneto) cow, bleu veining, cranberry washed rind, fruity

Blu del Piemonte (Piemonte) cow, buttery, earthy

Blu del Moncenisio (Piemonte) cow, blue veining, briny, tangy, sharp