



DOLCI \$15

Semifreddo

roasted pineapple, rosemary, honey sabayon

Profiterole

almond toffee, blood orange sorbetto, fior di latte gelato

Tartaletta

dulcey café ganache, salted caramel, rum gelato

Affogato

vanilla gelato, averna amaro, espresso

FORMAGGIO \$18 *(pf supp \$7)*

ARTISANAL CHEESE PLATE WITH HOUSE MADE ACCOMPANIMENTS

Robiola Camembert di Bufala pasteurized buffalo - *Cologno al Serio, Lombardy*

Shepsog thermalized cow, sheep - *Vermont, Grafton*

Providence raw goat - *Southeast North Carolina, Climax*

GELATI E SORBETTI


SINGLE SCOOP \$5 • THREE SCOOPS \$15

CHOICE OF cider gelato • rum gelato • peach raspberry sorbetto

concord grape sorbetto

PASTRY CHEF: RACHEL PANCHO

Covid-19 Recovery Charge of 3% applied to all items ordered. This is not a gratuity but a NYC support charge intended to help operations continue through the pandemic. We thank you.





AFTER DINNER DRINKS

Moscato d'Asti "Bricco Quaglia", La Spinetta (Piedmont) NV	16
Recioto della Valpolicella, Villa Spinosa (Veneto) 2013	22
Vin Santo del Chianti, Poderi Arcangelo (Tuscany) 2016	24
Vintage Port, Dow's (Portugal) 1994	30

CAFFÉ E TÉ

La Colombe Torrefaction	
Americano	6.5
Espresso	6.5
Cappuccino	8
In Pursuit of Tea	7
english breakfast "assam"	
earl grey	
genmaicha green	
mint	
chamomile	
lemon verbena	

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