

SCelta DI FORMAGGI CHEESE SELECTION

Served with Heirloom Tomato-Orange Compote, Dried & Fresh Fruit

BITTO Cow, Lombardia, Semi-hard

GRANA PADANO Cow, Lombardia, Hard

PECORINO TOSCANO Sheep, Toscana, Semi-hard

GORGONZOLA DOLCELATTE Cow, Piemonte, Semi-soft

CAPRINO UBRIACO Goat, Lombardia, Semi-soft

Choice of 3...**15**

Choice of 5...**22**

DESSERT MARTINI

GERMAN CHOCOLATE CAKE

Malibu Rum, Godiva Dark, Bailey's **12**

WHITE CHOCOLATE MARTINI

Tru Vanilla Vodka, Godiva White Chocolate, Bailey's **12**

DARK CHOCOLATE MARTINI

Tru Vanilla Vodka, Godiva Dark Chocolate, Bailey's **12**

HENDRICK'S SGROPPINO

Hendrick's Gin, Lemon Sorbet **12**

RUSSIAN MARTINI

Godiva White Chocolate, Kahlua, Tru Vanilla Vodka **12**

ESPRESSO MARTINI

Espresso, Tru Vanilla, Bailey's, Kahlua **12**

DESSERT

HOUSEMADE DAILY

MASCARPONE CON AMARETTI E FRUTTI DI BOSCO

Mascarpone Cream, Crumbled Amaretti Cookies,
Market Berries **10**

PANNA COTTA

Vanilla Cream Custard, Strawberry Sauce,
Almond Tuille **10**

TORTA SENZA FARINA

Flourless Chocolate Cake,
Housemade Vanilla Gelato **11**

CROSTATA AL LIMONE VERDE

Tart Lime Pie, Graham Cracker Crust,
Whipped Cream **11**

TIRAMISÚ

Lady Fingers, Espresso, Vanilla-Mascarpone Cream,
Cappuccino Sauce **12**

GELATI E SORBETTI FATTI IN CASA

Italian Ice Creams and Sorbets **10**

Your Selection of 5 Flavors

GELATI: Vanilla, Chocolate, Pistachio

SORBETTI: Strawberry, Lemon, 2 Farmers' Market
Seasonal Sorbetti (ask your server for today's flavors)

RISTORANTE ITALIANO

A WINDOW ON LAKE COMO

COFFEE

ESPRESSO Single	2.95
ESPRESSO DOPPIO Double Espresso	3.95
MACCHIATO Single with milk foam	3.25
CAPPUCCINO	4.95
CAFFELATTE	5.50

HOT DRINKS 12

CAFFÈ CORRETTO Espresso with Shot of Grappa or Brandy	
CAFFÈ PINON Baileys, Frangelico, Espresso & Steamed Milk with Whipped Cream	
CAFFÈ SLIDE Godiva White Chocolate, Kahlua, Baileys, Espresso & Steamed Milk with Fresh Whipped Cream	
ITALIAN COFFEE Amaretto di Saronno, Brandy, & Coffee with Fresh Whipped Cream	
MEXICAN COFFEE Tequila, Kahlua & Tia Maria Coffee	
NUTTY IRISHMAN Frangelico & Jameson Coffee with Fresh Whipped Cream	
VIN BRULÈ A warm, soothing blend of red wine, cloves, cinnamon, sugar, lemon and orange peel	
GROLLA A Ritual from the Italian Alps! Served in the "Friendship Cup": 9.00 per person (minimum two)	

SCOTCH - BLENDED

DEWARS , white label	12
CHIVAS REGAL 12YR	14
JOHNNY WALKER BLACK	14
JOHNNY WALKER BLUE	38

SCOTCH - SINGLE MALT

GLENMORANGIE 12YR , Highland	12
GLENMORANGIE 18YR , Highland	22
THE DALMORE 12YR , Highland	16
GLENKINCHIE 10YR , Lowland	12
GLENLIVET 12YR , Speyside	14
TALISKER 10YR , Highland	14
GLENFIDDICH 12YR , Speyside	14
MACALLAN 12YR , Speyside	14
MACALLAN 18YR , Speyside	22
LAGAVULIN 16YR , Islay	18
ABERLOUR 16YR , Highland	18
ARDBEG 10YR , Islay	14
LAPHROAIG 10YR , Islay	14

COGNAC & BRANDY

ARMAGNAC , Clés des Ducs V.S.O.P.	12
CALVADOS , Grand Solage Boulard	12
COGNAC , Courvoisier V.S.	14
COGNAC , Remy Martin V.S.O.P.	14
COGNAC , Delamain 25ur Pale & Dry	22

GRAPPE

GRAPPA CASTELLO BANFI , Banfi	10
GRAPPA DI PROSECCO , Inga	12
GRAPPA DI VINACCIA RISERVA , Nardini	14
GRAPPA ALLA CAMOMILLA , Francoli	12
GRAPPA DI NEBBIOLO , Francoli	12
GRAPPA AMOROSA DI MOSCATO , Poli	22

APERITIVI E DIGESTIVI

AMARO ALPESTRE	12
AMARO AVERNA	12
AMARO BRANCA MENTA	12
AMARO BRAULIO	12
AMARO FERNET BRANCA	12
AMARO LIQUORE STREGA	12
AMARO NONINO	12
AMARO TANEDA	12
LIMONCELLO	12
SAMBUCA ROMANA	12
SAMBUCA MOLINARI	12

APERITIVI E DIGESTIVI

VIN SANTO, ANTINORI, '03 Glass: 10 ½ Bottle: 58	
MOSCATO D'ASTI 'NIVOLE,' Michele Chiarlo ½ Bottle: 26	
RECIOTO CLASSICO DELLA VALPOLICELLA, Giovanni Allegrini, '03 (96-WS) 500ml Bottle: 79	
ACINOBILI RISERVA, Maculan, '96 ½ Bottle: 119	
MADEIRA, Blandy's "10 Year" Malmsey	12
OBTUSE, Justin Vineyards	12
PORT, Graham's Six Grapes	12
PORT, Sandeman Founders Reserve	12
PORT, Fonseca Late Bottled Vintage '09	12
PORT, Croft Vintage "Quinta da Roeda" '97	19
TAWNY, Cockburn's	12
TAWNY, Taylor Fladgate "20 Year"	16