

DOLCE

TIRAMISU | 13

espresso anglaise, mascarpone, cacao nibs

C&M CANNOLI | 12

ricotta, dark chocolate, orange

STICKY TOFFEE PUDDING | 14

*butterscotch chocolate, salted caramel gelato, brown butter
pecan powder*

POT DE CREME | 12

lime, butterscotch, chantilly

GELATI

SELECTION OF THREE | 10

<i>vanilla</i>	4	<i>lemon</i>	4
<i>chocolate</i>	4	<i>parmesan</i>	4
<i>seasonal</i>	4	<i>sorbetto</i>	4

FORMAGGI

BAYLEY HAZEN BLUE | 7

unpasteurized raw cow's milk, natural rind
jasper hill farm, greensboro, vt

GREEN HILL | 7

pasteurized cow's milk, double cream, soft ripened
sweet grass dairy, thomasville, ga

CLOTHBOUND CHEDDAR | 7

pasteurized cow's milk, firm
cabot creamery, waitsfield, vt

HUMBOLDT FOG | 7

pasteurized goat's milk, soft, vegetable ash
cypress grove, humboldt county, ca



DESSERT

W i n t e r 2 0 2 6

DIGESTIVO

AMARI

<i>nardini</i>	13	<i>cynar 70</i>	12
<i>averna</i>	14	<i>braulio</i>	15
<i>montenegro</i>	13	<i>pasubio</i>	11
<i>fernet branca</i>	14	<i>nonino</i>	21
<i>sfumato</i>	11	<i>meletti</i>	11
<i>cynar</i>	11	<i>cardamaro</i>	11

selection of three amari | 20

CAFÉ

BOYCOTT COFFEE

<i>drip</i>	5	<i>cortado</i>	7
<i>espresso</i>	4	<i>macchiato</i>	7
<i>espresso doppio</i>	7	<i>cappuccino</i>	7
<i>americano</i>	7	<i>latte</i>	8
		<i>affogatto</i>	10

VINO

Tawny Port	Taylor Fladgate 10 yr	<i>Portugal</i>	14
Tawny Port	Taylor Fladgate 20yr	<i>Portugal</i>	23
Tawny Port	Taylor Fladgate 40yr	<i>Portugal</i>	55
Badia a Coltibuono	Vin Santo del Chianti Classico	<i>Tuscany</i>	19