

FARMHOUSE CHEESES

Served with our house made fig & rosemary marmellata

One Cheese = 7, Two Cheeses = 11, Three Cheeses = 14

Zimbro

sheep's milk, Centro, Portugal
semi-soft, sweet, pudding-like

Majorero

goat's milk, Fuerteventura Island, Spain
firm, slightly tangy, balanced, buttery

Piave Vecchio

cow's milk, Veneto, Italy
hard, full-bodied, "flavor crystals", smooth

Manchego 1605

sheep's milk, La Mancha, Spain
hard, grassy, regal, named for the year Cervantes wrote "Don Quixote"

Vulto Creamery "MIRANDA"

cow's milk, Walden, New York
semi-soft, mushroomy, meaty, absinthe-washed rind

blu del Moncenisio

cow's milk, Piemonte, Italy
fudgy, bold, delicate peppery finish

DESSERT

All desserts are made in-house.

Pastel de Tres Leches 7

Three milks cake, market fruit

Miranda "Tiramisu" 9

Mexican chocolate mousse, mascarpone,
espresso soaked lady fingers

Pompe Flan 8

Eggnog custard, cinnamon-ginger snap cookies

Sformatino di Cioccolato 9

Warm flourless chocolate cake, hazelnut gelato, dulce de leche

Ahogado 7

Vanilla gelato, "drowned" in espresso,
shaved Mexican chocolate, biscotti of the day