

DESSERT

Tembleque 8

Coconut-vanilla bean “trembler”, mango, guava preserves

Almond Cannolis 8

Orange scented mascarpone, dark chocolate, blood orange & grapefruit

Pastel de Tres Leches 7

Three milks cake, vanilla scented cherries

Sformatino di Cioccolato 9

Warm chocolate cake, hazelnut gelato, dulce de leche

COFFEE, TEA & SWEET WINE

Irving Farm Coffee Regular/ Decaf 3

Espresso 3.5 Cappuccino 4

Certified Organic Tea 3.5

Darjeeling, Earl Grey, Papaya-Pineapple Green
Jamaica-Blood Orange, Chamomile-Lavender, Peppermint

Palladino Moscato d’Asti ’06 (Piemonte, Italy) 11/gl.

Xaló Moscatel (Alicante, Spain) 8/gl.

Noval Black Port (Douro, Portugal) 11/gl.

FARMHOUSE CHEESES

Served with our house made Plum & Rosemary Marmellata
One Cheese = 7, Two Cheeses = 10, Three Cheeses = 13

Piave Vecchio

cow’s milk, Veneto, Italy
hard, slightly nutty, crystalline yet smooth

Pata Cabra

goat’s milk, Aragon, Spain
semi-soft, smooth, floral, citrusy

Idiazabal

sheep’s milk, Alava, Spain
firm, lightly smoked, buttery yet supple

Castelrosso

Cow’s milk, Piemonte, Italy
crumbly, fruity-buttery-tangy-luscious: complex

Robiola di Tre Latti

cow, goat and sheep’s milk, Piemonte, Italy
soft, rich, creamy, voluptuous

La Peral

sheep & cow’s milk, Asturias, Spain
crumbly, earthy, melts-in-your-mouth



Miranda

