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## FORMAGGI

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### UBRIACO DEL PIAVE

Cow's milk cheese produced by farmers in the Piave region of Veneto. It is bathed for 40 hours in wine, creating a violet rind with remnants of grape seeds and leaves. Aged a minimum of four months, it is sweet with a fruity finish and fragrant aroma.

### CRESCENZA-STRACCHINO

Styled after a young Italian cream cheese, Crescenza is soft and slightly tart. It is made in small batches from cow's milk gathered daily from local farms.

### GORGONZOLA DOLCE

From Piemonte, this cheese is produced by layering curd from both morning and evening milkings.

The exterior is washed with brine throughout ripening, creating an orange rind and a strong aroma.

### BARRICATO AL PEPE

This firm cow's milk cheese is covered in black pepper and aged in wine barrels for six months. The pepper adds a lively kick without overwhelming the buttery flavor.

### FORMAGGI DEL GIORNO

Chef's daily selection of domestic and imported artisanal cheeses

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## SALUMI

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### PORCHETTA

Originating in central Italy, the body of the pig is cleaned and deboned, arranged carefully with layers of stuffing, meat, fat and skin and then rolled and traditionally roasted over wood.

### MORTADELLA DI BOLOGNA

Produced in Bologna, Italy, this giant sausage is studded with pistachios and sliced paper thin.

### PROSCIUTTO SAN DANIELE

Produced only in Friuli, in the hilly area around the town of San Daniele, this prosciutto is made solely from pigs born and bred in Italy.

### SOPPRESSATA

A dry, peppered salami that is hung to dry for three to 12 weeks. Soppressata is a specialty of southern Italy.

### SALUMI DEL GIORNO

Chef's daily selection of artisanal cured meats, spreads, etc.

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## JAMÓN IBÉRICO

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### THE FINEST HAM IN THE WORLD - MKT

The story of Jamón Ibérico is steeped in mystery and romance. The ancient oak pastures of Spain, the noble black Ibérico pig, the mountain air that caresses each ham as it is magically transformed into one of the world's most exquisite foods, all play a part in this uniquely Spanish phenomenon.

# G R O T T O

*downtown*

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## DESSERTS

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### MEZZANOTTE 9

Dark chocolate cake, rich chocolate filling,  
semi-sweet curls

### STRAWBERRY CASSATA 9

Almond soaked angel food cake,  
sweet ricotta Chantilly cream, apricot glazed strawberries

### BOMBOLINO 8

Light fluffy brioche donuts, chocolate,  
strawberry & lemon curd dipping sauces

### NONNA'S COOKIES 8

Assorted homemade cookies

### STRAWBERRY CHEESECAKE 8

Graham cracker crust, New York style, fresh strawberries

### DOLCE VIDA 15

A TASTING OF OUR SIGNATURE DESSERTS

Tiramisu

Grapefruit-Lemon Curd

Salted Caramel Budino

Strawberry Cassata

Mezzanotte

Strawberry Cheesecake

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## PETIT DOLCE

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MIX & MATCH AS MANY AS YOU LIKE!

### TIRAMISU 3

Homemade ladyfingers,  
caramel coffee sabayon, coffee gelée

### GRAPEFRUIT-LEMON CURD 3

Tangy lemon curd, white chocolate mousse,  
grapefruit gelée

### SALTED CARAMEL BUDINO 3

Rich, creamy salted caramel custard,  
homemade caramel popcorn

### “JAR” LATO 3

Individual portions of today's fresh Italian gelati