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# il Buco

## Dolci

### **Panna Cotta all' Aceto Balsamico 12**

*"cooked cream" drizzled with 10-year balsamic vinegar*

### **Torta di Cioccolato 10**

*flourless chocolate cake, espresso caramel mousse, candied walnuts*

### **Torta all'Olio di Oliva 10**

*olive oil cake with roasted peaches*

### **Crostata di Frutta Stagionale 9**

*seasonal fruit tart*

### **Biscotti e Vino Passito 12**

*dried cherry-walnut and chocolate-pistachio biscotti served with a glass of Sagrantino Passito*

### **Sorbetto e Gelato 8**

*housemade sorbet and ice cream*

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## Formaggi

### **House Made Ricotta**

*Bond Street, NY (USA)*

*100% Battenkill Valley Creamery Cow's milk, made daily here at Il Buco*

### **Formaggi Vero Ciresa "Taleggio"**

*Lombardia (Italia)*

*Pasteurized full-cream cow milk, salt, rennet, this has been one of Ciresa's leading products since the company was established. Soft cheese with a strong taste. pink rind with some green mould.*

### **Fossa dell'Abbondanza "Pecorino di Fossa"**

*Emilia Romagna (Italia)*

*Hard sheep's milk aged for 16 months in caves of Roncofreddo this brittle cheese is dynamic and creamy, yet full of sweet grassiness*

### **Fromagerie Spielhofer "Montagne du Jura"**

*Saint Imier, Jura (Switzerland)*

*raw cow's milk with traditional rennet, rich, and nutty*

### **Fossa dell'Abbondanza "Blu del Montafeltro"**

*Emilia Romagna (Italia)*

*Soft blue made from pasteurized cow's milk*

*Trebbiano and Biancame grapes must from the Montafeltro region of the Marche are bound to the delicious happiness of Renato's blue masterpiece*

**Selection of: One \$7 / Three \$18 / Five \$28**

*Most of our cheese are now available at our new Restaurant and Alimentari store at 53 Great Jones, just one block north from here.*