

OENOTRI

DESSERTS 9.00

Berry Sorbetto, Amaretti and Meyer Lemon Crema

Mascarpone Panna Cotta, Figs, Honey and Cenci

Pumpkin Torta, Caramel and Hazelnuts

Chocolate Bread Pudding, Candied Almonds and
Gelato alla Stracciatella

SHOT AND A SCOOP

Amaretto and Coffee Gelato

12.00

CHEESE 22.00

Fontina Val d'Aosta, *Raw Cow's Milk, Italy*

Semi-firm Texture with Subtle Grassy and Nutty Aromas

Central Coast Gouda, *Goat's Milk, Paso Robles, CA*

Semi-Soft, Buttery Caramel Flavors, Aged on Pine Wood

Point Reyes Bay Blue, *Cow's Milk, Point Reyes, CA*

Rustic Style with Mellow Blue Cheese Flavor Aged 90 Days

DESSERT WINES/LIQUEURS

Brachetto, Cascina Ca'Rossa "Birbet" 2012

9.00

Moscato Giallo, Lovo, Colli Euganei fior d'arancia DOCG 2016

11.00

Vin Santo del Chianti Classico, Castello di Uzzano 2008

12.00

Marsala Superiore Oro, Marco de Bartoli "Vigna la Miccia"

15.00

MR. ESPRESSO

Espresso 3.00

Americano 3.25

Gibraltar 3.50

Cappuccino 4.00

Latte 4.50

Drip Coffee 4.00

SILK ROAD TEA

Garden of Eden 5.50

Fresh Mint 4.00

Oolong 4.50

Green Mist 5.50

Congou Black Tea 5.00