

# OENOTRI

## DESSERTS 9.00

Tangerine Granita, Toasted Meringue and Candied Kumquats

Chocolate Panna Cotta, Almond Florentine and Cenci

Ricotta Cheesecake, Amaretti and Amarena Cherries

Hazelnut Crostone, Caramel and Gelato alla Stracciatella

### TODAY'S GELATI

Blood Orange, Creme Fraiche

Sm. 4.00, Lg. 7.00

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### CHEESE 22.00

*Barely Buzzed, Cow's Milk, Uintah, UT*

*Full Bodied with a Nutty Flavor, Rubbed with Espresso Bean and Lavender*

*Ewenique, Sheep's Milk, Paso Robles, CA*

*Smooth Ivory Paste with Hints of Citrus and Vanilla*

*Ellie's Vintage Two Year Reserve, Cow's Milk, Roseville, CA*

*Blue Vein Cheese with a Creamy Texture and Sweet Finish*

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### 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

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