

OENOTRI

DESSERTS 9.00

Mint Granita, Toasted Meringue, Strawberries and Agrumato

Chocolate Ciambella, Toffee Sauce and Candied Almonds

Ricotta Donuts, Meyer Lemon Crema and Amarena Cherries

TODAY'S GELATI

Stracciatella, Hazelnut

Sm. 4.00, Lg. 7.00

CHEESE 22.00

La Tur, Sheep, Cow and Goat's Milk, Italy

Soft Ripened with Undertones of Caramel and Butter

San Andreas, Raw Sheep's Milk, Petaluma, CA

Semi-Firm Made in the Style of a Tuscan Pecorino

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

Blue Vein Cheese with a Creamy Texture and Sweet Finish

DESSERT WINES/LIQUEURS

Moscato d'Asti "Bricco Quaglia" DOCG, La Spinetta 2016

13.00

Vin Santo del Chianti Classico, Castelli di Uzzano 2008

12.00

Brachetto d'Acqui DOCG, Giacomo Bologna "Braida" 2016

9.00

Marsala "Vigna Miccia" DOC, Marco di Bartoli 2016

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