

OENOTRI

DESSERTS 9.00

Blueberry Sorbetto, Toasted Meringue and Pistachios

Ricotta Donuts, White Rainier Cherries and Meyer Lemon Crema

Chocolate Olive Oil Cake, Croccante and Gelato alla Stracciatella

SHOT AND A SCOOP

Frangelico and Chocolate Gelato

12.00

CHEESE 22.00

Point Reyes Toma, *Cow's Milk, Point Reyes, CA*

Semi-firm texture with Grassy, Buttery Flavor

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

Blue Vein Cheese with a Creamy Texture and Sweet Finish

Nicasio Valley Formagella, *Organic Cow's Milk, Nicasio, CA*

Soft Ripened with Flavors of Pine Nuts and Butter

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