

# OENOTRI

DESSERTS 9.00

Raspberry Sorbetto, Toasted Meringue, Amaretti and Agrumato

Chocolate Olive Oil Cake, Coffee Caramel and Hazelnut Gelato

Summer Berry Panzanella, Meyer Lemon Crema and Mint

Honey Mascarpone Cream Puffs, Croccante and Pistachios

## TODAY'S GELATI

Fior di Latte, Chocolate

Sm. 4.00, Lg. 7.00

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## CHEESE 22.00

*Sea Scape, Goat and Cow's Milk, Paso Robles, CA*

*Cheddar Style, Semi-Firm with a Tangy Complexity*

*Shaft's Blue, Cow's Milk, Roseville, CA*

*Full Flavored with a Creamy Texture, Aged One Year*

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

*Soft Ripened with Flavors of Pine Nuts and Butter*

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## 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