

# OENOTRI

## DESSERTS 9.00

Chocolate Panna Cotta, Croccante and Esp

Raspberry Crostata, Cinnamon Crumble a

Anise Torta, Amaretti and Bayleaf To

Meyer Lemon Sorbetto, Toasted Meringue a

## SHOT AND A SCOOP

Frangelico and Gelato alla Stracci

12.00

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## CHEESE 22.00

*Pepato, Raw Sheep's Milk, Petalun  
Semi-firm with Floral, Grassy Undertones and E*

*Ewenique, Sheep's Milk, Paso Robl*

*Smooth Ivory Paste with Hints of Citrus c*

*Ellie's Vintage Two Year Reserve, Cow's M*

*Blue Vein Cheese with a Creamy Texture an*

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## DESSERT WINES/LIQUEUR:

Vin Santo DOC, Castello di Uzzan

11.00

Brachetto d' Acqui DOCG, Giacomo Bologr

8.00

Moscato d'Asti, La Spinetta "Bricco Q

11.00

Marsala Superiore Oro, Marco de Bartoli "

15.00

## MR. ESPRESSO

Espresso 3.00

Americano 3.25

Gibraltar 3.50

Cappuccino 4.00

Latte 4.50

Drip Coffee 4.00

## SILK

Garden

Fresh

Or

Green

Congou