

# OENOTRI

## DESSERTS 9.00

Strawberry Granita, Toasted Meringue and  
Ricotta Donuts, Meyer Lemon Crema and  
Chocolate Panna Cotta, Salted Caramel

## TODAY'S GELATI

Stracciatella, Dark Chocolate  
Sm. 4.00, Lg. 7.00

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## CHEESE 22.00

Sea Hive, Cow's Milk, Uintah, Local  
Cheddar Style, Hand Rubbed with Wildflower Honey  
Central Coast Gouda, Goat's Milk, Pasture  
Semi-Soft, Buttery Caramel Flavors, Aged 60 Days  
Point Reyes Bay Blue, Cow's Milk, Poir  
Rustic Style with Mellow Blue Cheese Flavor

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## DESSERT WINES/LIQUEURS

Brachetto, Cascina Ca'Rossa "Birba"  
9.00  
Moscato d'Asti, La Spinetta "Bricco Quattro"  
11.00  
Vin Santo del Chianti Classico, Castello di Casole  
12.00  
Marsala Superiore Oro, Marco de Bartoli "Cannubi"  
15.00

MR. ESPRESSO	SILK
Espresso 3.00	Garden of Eatin'
Americano 3.25	Fresh Milk
Gibraltar 3.50	Organic
Cappuccino 4.00	Green Tea
Latte 4.50	Congou
Drip Coffee 4.00	