

# OENOTRI

## Dessert

QUINCE SORBETTO 9.00

Franciacorta Zabaglione and Amaretti

RICOTTA CANNOLI 9.00

Orange Blossom Honey, Sultanas and Pinenuts

CHOCOLATE BREAD PUDDING 9.00

Bay Leaf Gelato, Candied Orange and Almonds

CARAMEL CREAM PUFFS 9.00

Sugar Pie Pumpkin Gelato and Pomegranate

TORTA AL VINO 9.00

Walnuts, Currants and Vanilla Bean Gelato

CHEESE 14.00

Pleasant Ridge Reserve (Dodgeville, WI), Baserri (Marshall, CA),  
Abbaye de Belloc (France), Drunken Tom (Petaluma, CA)

## DESSERT WINES BY THE GLASS

Trebbiano/Malvasia

San Felice 2004

Vin Santo di Chianti Classico DOC

12.00

Moscato Bianco

Late Harvest 2008

Colli Euganei DOC

10.00

Oenotri Castello Limoncello

Meyer Lemon Peel Liqueure

12.00

## RITUAL COFFEE

Volare, Seasonal Blend

(Guatemala):

Espresso Americano

3.00 3.25

Gibraltar Cappuccino

3.50 4.00

Latte

4.50

La Folie (Guatemala):

Individually Brewed Cup

4.50

Decaf Available

## TILLERMAN TEA

Taiwanese Roasted Cliff Tea

4.50 / pot

Jasmine Dragon Pearl

5.00

Cream Formosa Oolong

5.00

**Fresh Mint**

5.00

White Chrysanthemum

5.50