

**DOMENICO WINERY**  
**WHITE WINE**

**whole**

<b>2017 Pinot Grigio</b> Full-flavored with upfront minerality and acid, this Pinot Grigio features flavors and aromas of pear, fresh apricot, orange peel and honey with a surprisingly soft, creamy finish	23
<b>2016 Chardonnay, Lodi</b> Fermented in stainless steel, aged in neutral oak barrels. Aromas of pear & pineapple, with a hint of grapefruit, lemon curd and Bosc Pear	25
<b>2018 Sauvignon Blanc, Amador County</b> Intensely fragrant, rich with aromas and flavors of pineapple, melon and ruby red grapefruit, accented with notes of bright citrus and Lemongrass. Pairs well with lighter entrees such as seafood in wine sauces or chicken	25
<b>White Sangria pitcher</b> Fresh, semi-sweet blend of peach, nectarine, pineapple and starfruit with a layer of honey and orange blossom	25
 <b><u>RED WINES</u></b>	
<b>2011 Super Tuscan, Lodi</b> A true style chianti wine with 95% SanGiovese and 5% Cabernet Sauvignon with flavors of cherry and a savory plum. Pairs well with all meat and red sauces	28
<b>2011 Primitivo, Amador County</b> Full-Bodied, deep color, rich and concentrated flavors of blueberries and blackberries. A complex layer of hibiscus flower, white pepper, sweet cigar box and crème brulee with a sprinkle of cinnamon. Pair with rich and spicy dishes	37
<b>2014 Pinot Noir, California</b> A vibrant black cherry character with nuances of vanilla and caramel on the palate. Try with cedar plank salmon, tuna, roasted chicken, or a dessert such as, crème Brulee or strawberries and cream	34
<b>2016 Syrah, Amador County</b> Syrah is medium-bodied with aromas and flavors of boysenberry, raspberry and chocolate, mingling with nuances of bacon and white pepper. The palate eases into the dark fruit flavors punctuated by youthful tannins with aromas of blackberry and black licorice	32
<b>2009 Miscela Cabernet Sauvignon, Napa Valley</b> Miscela, meaning blend in Italian, is otherwise known as a Meritage. Full-bodied with nice mouthfeel, aromas and flavors of dried fruit, herbs, tobacco, molasses and cassis	40
<b>2013 Merlot, Amador County</b> Wild and fresh blackberries, violet, black pepper with a hint of eucalyptus. Firm tannins, and a long cocoa finish complement red sauce dishes	26
<b>2009 Old Vine Zinfandel, Lodi</b> 91-year old vines, aromas and flavors of raspberry liqueur, blackberry jam, pairs well with any red sauce dishes	32
<b>Red Sangria pitcher</b> Sweet flavors of peach, plum, strawberry jam and hibiscus	25

## DESSERT - DRINK MENU

### DRINKS

#### Coffee & Espresso

Jones Cola / Soda Drinks 3.5

Coffee or Tea 2.75 / Specialty Hot Tea 3

Hot Chocolate 5 / Vanilla Milkshake 6

Espresso Single 3 / Double 6 / Cappuccino 6

Freddo Espresso 5 / Frappe 5

## DESSERT

### **OOIE GOOIE**

#### **Chocolate Chip Cookie Ala Mode**

(VGN) served hot

with vanilla ice cream 12

**Tiramisu** (HM) espresso-soaked ladyfingers layered with mascarpone, whipped cream, zabaglione and rum 10

#### **New York Style Cheesecake**

sweetened cream cheese & sour cream cake with graham cracker crust 10

**Mile High Peanut Butter** explosion fudge brownie base layered in velvety smooth peanut butter mousse, rich chocolate cake, brownie chunks, peanut butter chips drizzled in fudge 12

**Cannoli** (3 mini) filled with fresh cream & chocolate chunks 7

## NEAPOLI ITALIAN KITCHEN

**AMERICAN BEAUTY** a tall layered chocolate cake filled with rich chocolate cream then surrounded by chocolate glaze and appointed with an elegant chocolate border 10

### DESSERT MENU - DRINK MENU

**Apple Crumb tarte Ala Mode** served warm with vanilla ice cream 12

**Gelato** (GF) Hazelnut or Pistachio 9

**Zabaglione** (GFO - HM) Italian sweet cream layered with fresh strawberries and crisp ladyfingers 9

**Tartufo** cherry center, surrounded by vanilla and chocolate ice cream with a chocolate shell 9

#### **Nutella Pizza**

with fresh strawberries 14

**Brownie Sundae** (GF) chocolate brownie loaded with chocolate chips topped with creamy vanilla ice cream, fresh whipped cream and strawberries served on a warm skillet 12

**Affogato** vanilla ice with double espresso pour over 10