

## DESSERT / DRINK MENU

Hot Chocolate 5 / Toasted  
Coconut/Pineapple Milkshake 6  
Coffee or Tea 2.75 / Specialty Hot Tea 3  
Hot Chocolate 5 / Vanilla Milkshake 6

**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

**PANCAKE (BRICK OVEN BAKED)** sliced strawberries, drizzled Nutella, powdered sugar 14

**OOIE GOOIE**  
**Chocolate Chip Cookie Ala Mode**  
(VGN) served hot  
with vanilla ice cream 14

**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 DOMINCO WINE

### DESSERT - DRINK MENU

**Ice Cream Toasted Coconut, Pineapple**  
with fresh cut Strawberries 7

**Belgian Waffles & Ice Cream** fresh homemade jumbo waffles with toasted coconut, pineapple ice cream, loaded with whipped cream and walnuts 16

**Apple Crumb tarte Ala Mode** served warm with vanilla ice cream 14

**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 18

**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

## DOMENICO WINERY

### WHITE WINE

whole

#### **2017 Pinot Grigio**

23

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

#### **2016 Chardonnay, Lodi**

25

Fermented in stainless steel, aged in neutral oak barrels. Aromas of pear & pineapple, with a hint of grapefruit, lemon curd and Bosc Pear

#### **2018 Sauvignon Blanc, Amador County**

25

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

#### **White Sangria pitcher**

25

Fresh, semi-sweet blend of peach, nectarine, pineapple and starfruit with a layer of honey and orange blossom

### RED WINES

#### **2011 Super Tuscan, Lodi**

28

A true style chianti wine with 95% San Giovese and 5% Cabernet Sauvignon with flavors of cherry and a savory plum. Pairs well with all meat and red sauces

#### **2011 Primitivo, Amador County**

37

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

#### **2014 Pinot Noir, California**

34

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

#### **2016 Syrah, Amador County**

32

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

#### **2009 Miscela Cabernet Sauvignon, Napa Valley**

40

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

#### **2013 Merlot, Amador County**

26

Wild and fresh blackberries, violet, black pepper with a hint of eucalyptus. Firm tannins, and a long cocoa finish complement red sauce dishes

#### **2009 Old Vine Zinfandel, Lodi**

32

91-year old vines, aromas and flavors of raspberry liqueur, blackberry jam, pairs well with any red sauce dishes

#### **Red Sangria pitcher**

25

sweet flavors peach, plum, strawberry jam and hibiscus