

DESSERT / DRINK MENU

Hot Chocolate 5 /
Toasted Coconut/Pineapple Milkshake 7
Coffee or Tea 2.75 / Specialty Hot Tea 3
Hot Chocolate 5 / Vanilla Milkshake 7

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

Bottled Water

Poland Spring 24 oz.	3
Aqua Panna 1 liter	9
Pellegrino 1 liter	9
Soft Drinks (1 refill)	3.5
Ginger Beer (0 alc.)	4.25
Juice OJ Cran. Apple	3.75

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

because we are a BYO restaurant and absorb the cost of bread, olive oil, cc fees along with the continuing hyperinflation with cost of goods and wages we only sell bottled water and do not serve tap water unless it is an emergency.

We thank you kindly for your patronage!

(policy does not apply to banquet events)

DOMENICO WINERY

WHITE WINE

	whole
2017 Pinot Grigio 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
2016 Chardonnay, Lodi Fermented in stainless steel, aged in neutral oak barrels. Aromas of pear & pineapple, with a hint of grapefruit, lemon curd and Bosc Pear	25
2018 Sauvignon Blanc, Amador County 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
White Sangria pitcher Fresh, semi-sweet blend of peach, nectarine, pineapple and starfruit with a layer of honey and orange blossom	25
<u>RED WINES</u>	
2011 Super Tuscan, Lodi 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	28
2011 Primitivo, Amador County 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
2014 Pinot Noir, California 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
2016 Syrah, Amador County 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
2009 Miscela Cabernet Sauvignon, Napa Valley 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
2013 Merlot, Amador County Wild and fresh blackberries, violet, black pepper with a hint of eucalyptus. Firm tannins, and a long cocoa finish complement red sauce dishes	26
2009 Old Vine Zinfandel, Lodi 91-year old vines, aromas and flavors of raspberry liqueur, blackberry jam, pairs well with any red sauce dishes	32
Red Sangria pitcher sweet flavors peach, plum, strawberry jam and hibiscus	25