

d.vino

ITALIAN FOOD & WINE BAR

desserts

tiramisu* 7

whipped mascarpone,
espresso soaked lady fingers,
kahlua crème anglais

cheesecake 8

graham cracker crust,
vanilla cheesecake, chocolate ganache,
whipped cream, strawberries

honey-buttermilk panna cotta 7

spiced red wine and dried cherry marmalade

vanilla bean crème brûlée 7

strawberry jam,
housemade cookies

molten chocolate cake* 10

served with fresh berries, vanilla ice cream,
kahlua crème anglaise, raspberry sauce

house made ice cream and sorbet selection 7

3 scoops

ice cream

vanilla bean
hot chocolate
cookie dough

mint chocolate chip

sorbet selection

white peach
strawberry-basil



fresh roasted espresso

organic espresso

decaf espresso blend
espresso • cappuccino • latte
add shot \$1

fresh roasted coffees

keyna AA ruthagati 7

Crisp, wette and balanced with fruit-toned flavors that include
berries, grapefruit and blackcurrant

colombia cerro azul enano 7


Bright and balanced, with floral tones throughout and complex
flavors of sweet orange and lime, honey roasted nuts and creamy
milk chocolate

decaf french roast 5

good body, silky mouth-feel with
unsweetened cocoa, cedar & spice notes

COFFEE & ESPRESSO Individually hand-roasted by Equator Coffees, San Rafael, CA

MCCHGroup.com

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*Consuming raw or undercooked meats, shellfish, or eggs may increase the risk of food born illness.

9/18/15