

BLACK OAK CAFÉ MENU

GELATO

Real Italian gelato; finest ingredients, responsibly sourced

Single Cup	\$5.25
Double Cup	\$6.50
Triple Cup	\$7.95
Waffle Cone (2 scoops)	\$7.50
Adult Affogato	\$8
<i>(gelato and Porta Bella dessert wine, must be 21+)</i>	
Gelato Flight.....	\$7
Pup Cup (whipped cream)	\$1

FLAVORS

- Vanilla Bean
- Dark Chocolate
- Sea Salt Caramel
- Banana Dulce De Leche
- Pistachio
- Strawberry
- Birthday Cake
- Blood Orange sorbet

GELATO SANDWICHES

Vanilla Bean Chocolate Chip Sandwich	\$7.50
Sea Salt Caramel Snickerdoodle Sandwich	\$7.50
Mint Chip Dark Chocolate Sandwich	\$7.50
Strawberry Jam Peanut Butter Sandwich	\$7.50
<i>(contains peanuts)</i>	

PIZZA

10" Pies, premium NY-Style local pizza

Three Cheese	\$14
<i>(red sauce, asiago, mozzarella, provolone)</i>	
*Suggested pairing—our '19 or '20 LeMariage	
Pepperoni	\$16
<i>(red sauce, asiago, mozzarella, provolone, cup pepperoni)</i>	
*Suggested pairing—our '21 Unité Reserve	

CHARCUTERIE

A La Carte Items

Mini French Baguette	\$3
<i>(made in a facility that handles tree nuts)</i>	
Meat	\$10
<i>Prosciutto, OR Salami Trio, OR Cured Trio (salami, coppa, mortadella)</i>	
Cheese	\$10
<i>Aged Gouda, OR Havarti, OR Merlot BellaVitano, OR Camembert</i>	
Crackers	\$8.50
<i>Everything Seasoned, OR Fig & Olive, OR Rosemary Sea Salt, OR GF Fig & Sunflower</i>	
Spreads	\$10
<i>Kalamata Olive Tapenade, OR Orange Fig, OR Merlot Cheddar, OR Sour Cherry</i>	

**Wine service available in the Sunset Pavilion*

ESPRESSO

Latte (hot or iced)	\$4.25 (S) / \$4.75 (L)
Cappuccino	\$4.25 (S) / \$4.75 (L)
Americano	\$3.65 (S) / \$4.15 (L)
Single shot Espresso	\$2.50
Double shot Espresso	\$2.90
Café Affogato (gelato and espresso)	\$8
Add vanilla or caramel syrup	\$0.50/pump
Add whipped cream	\$0.50

Scan the QR code to view our menu online.



Margherita	\$14
<i>(red sauce, fresh mozzarella, basil, parmigiano)</i>	
*Suggested pairing—our '20 Cabernet Franc	
Wild Mushroom & Onion	\$14
<i>(garlic cream sauce, mozzarella, provolone, cremini mushrooms, caramelized onions)</i>	
*Suggested pairing—our '22 Chardonnay or any of our three Rosés!	

SNACKS/BOTTLED DRINKS

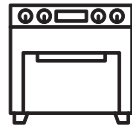
Bottled Soda/Tea/Sparkling Water	\$3
Bottled Water	\$1
Kid's Juice Box	\$1
Potato Chips/Popcorn	\$2
Chocolate Bar	\$6
Pitted Olives	\$9





Pizza Baking Instructions

Taking our pizzas home frozen to bake at home?
It's easy!



475°



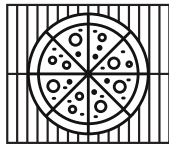
Add a light spray of
avocado oil on the
crust for nice browning.



Bake directly on rack
for 9-11 minutes.



Remove
when bubbly.



Cool for 2 minutes
on rack and enjoy!