

# BLACK OAK CAFÉ MENU

## GELATO

*Real Italian gelato; finest ingredients, responsibly sourced*

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

### FLAVORS

- Vanilla Bean
- Dark Chocolate
- Sea Salt Caramel
- Strawberry
- Mint Chip
- Cookie Butter
- Hazelnut Swirl Crunch (contains nuts)
- Raspberry Sorbet

## GELATO SANDWICHES

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

## PIZZA

*10" Pies, premium NY-Style local pizza*

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

## CHARCUTERIE

*A La Carte Items*

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

*\*Wine service available in the Sunset Pavilion*

## ESPRESSO

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

*Scan the QR code to view our menu online.*



|   |             |
|---|-------------|
| Margherita .....  | <b>\$14</b> |
| <i>(red sauce, fresh mozzarella, basil, parmigiano)</i>                                   |             |
| *Suggested pairing—our '20 Cabernet Franc   |             |
| Wild Mushroom & Onion .....   | <b>\$14</b> |
| <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

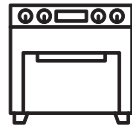
|  |            |
|--|------------|
| Bottled Soda/Tea/Sparkling Water ..... | <b>\$3</b> |
| Bottled Water .....                    | <b>\$1</b> |
| Kid's Juice Box .....                  | <b>\$1</b> |
| Potato Chips/Popcorn .....             | <b>\$2</b> |
| Chocolate Bar .....                   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





### Pizza Baking Instructions

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



**475°**



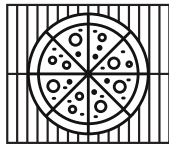
Add a light spray of  
avocado oil on the  
crust for nice browning.



Bake directly on rack  
for 9-11 minutes.



Remove  
when bubbly.



Cool for 2 minutes  
on rack and enjoy!