

## Dessert

Our Pastry Chef Leigha Sutton has created an array of tasty sensations.

<b>Seasonal Cobbler</b> Fresh fruit, with our oat crumble topping and homemade Gelato
<b>Ghiradelli Brownie</b> Gluten free dessert baked in our wood-fired oven, topped with peanut butter Gelato <b>7</b>
Leigha's Cheese Cake Light and creamy with a graham cracker crust and topped with your choice of chocolate ganache, fresh strawberry sauce or salted caramel
<b>Tiramisu</b> The classic Italian dolce made with Kahlua, espresso, and lady fingers
Banana Crumble Made fresh daily, sliced bananas cooked in a brown sugar orange sauce with toasted pecans, oat crumble topping, homemade vanilla gelato and drizzled with salted caramel
<b>Gelato Trio</b> Three small scoops of your choice of our homemade gelato
Scoops of your choice of gelato 3.50/4.50/5.75
Shot of Espresso 2
Cappuccino 3

## napaflats wood-fired kitchen