

# napa flats

wood-fired kitchen

## Dessert

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

**Seasonal Cobbler** Fresh fruit, with our oat crumble topping and homemade gelato ..... 6

**Ghirardelli Brownie** Gluten free dessert baked in our wood-fired oven, topped with peanut butter gelato ..... 7

**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 ..... 7

**Cheese & Fruit Plate** Featuring cheese from Antonelli's and fresh fruit ..... 12

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## Homemade Gelato

*We use great ingredients, great equipment,  
and great milk from happy Texas cows.*

**Scoops of your choice of gelato**  
**3.50/4.50/5.75**

### **Trio 8**

Three small scoops of your choice  
of our homemade gelato

**Pint 7.95**

**Quart 12.95**

**Chocolate**

**Nutella**

**Mint Chocholate Chip**

**Pistachio**

**Strawberry Sorbet**

**Salted Caramel**

**Coconut**

**Stracciatella**

**Peanut Butter**

**Lemon Sorbet**

**Vanilla Bean**

***Flavor of the Day***

*Ask about today's special flavors.*