

WINE SHOP AND TASTING BAR

Starters and Salads

Antipasto Platter designed for sharing	25
CAESAR SALAD WITH CROUTONS & BACON	14
ARUGULA TOSSED WITH BEETS, CRUMBLED GOAT CHEESE & SPICED PECANS	15
GREEN SALAD, RED ONION, CHERRY TOMATO, CUCUMBER, BALSAMIC VINAIGRETTE, PEPPERONC	ini 12
Signature Pizza from our Wood Fired Oven	
(We use a four cheese blend for all pizza: parmesan/asiago/fontina/mozzarella)	
House red	
Tomato sauce, pepperoni & cheese	16
RIESLING	
Basil Almond pesto, Artichoke, Kalamata Olives, Sundried Tomatoes & Feta Cheese	21
SAUVIGNON BLANC	
PARMESAN OIL, FRESH GARLIC, MUSHROOM MEDLEY, SPINACH & GOAT CHEESE	19
CHARDONNAY	
GARLIC BÉCHAMEL, ROASTED CHICKEN, SAUTÉED MUSHROOMS, CARAMELIZED ONION & TRUFFLE OIL 21	
<u>PINOT</u>	
TOMATO SAUCE, BOCCONCINI, PROSCIUTTO CRUDO, TRUFFLE OIL & ARUGULA	23
<u>Cabernet</u>	
Tomato sauce, Chorizo, Pepperoni & Sopressata	23
<u>GEWURTZ</u>	
House made barbeque sauce, chicken, bacon, red onion & banana peppers	21
<u>Desserts</u>	
LEMON RICOTTA CHEESECAKE WITH STRAWBERRY COULIS 9	
BELGIAN CHOCOLATE CRÈME BRULÉE 9	
CHOCOLATE CHEESECAKE WITH OREO COOKIE CRUMB AND CHOCOLATE SAUCE 9	
CARROT CAKE WITH CREAM CHEESE ICING 9	
CHOCOLATE TRUFFLE CAKE 9	
ICE CREAM 8	

Please inform your server of any food allergies