

Lunch Menu

Served Tuesday through Friday 11am to 3pm

Starters

- Classico Bruschetta: Fresh Tomatoes, Garlic, Basil and Extra Virgin Olive Oil ~ \$7
Vinaio Bruschetta, Caramelized Figs and Montrachet Goat Cheese ~\$8
French Bruschetta: Escargot with Garlic, Herbs, and Montrachet Goat Cheese ~ \$8
Whole Winery Wings, Sweet Spicy Sauces on the Side, and Crunchy Vegetable Bites ~ \$8
Three Cheese Fondue with Artichoke, Spinach and Roasted Red Pepper ~ \$8
Coconut Shrimp with Mango Curry Sauce ~ \$9
Portabella Oscar, Crab Stuffed Mushroom with Asparagus & Hollandaise ~ \$11
Share Platter with Fruit, Nuts, Olives, Caperberries and Crostini
With choice of Three Cheeses or Meats ~ \$14

Grilled Flatbreads

- Marguerita: Tomato, Fresh Basil, Mozzarella, and Garlic ~ \$8
Roast Vegetable: Artichoke, Asparagus, Mushroom, Peppers and Fontina Cheese ~ \$8
Grilled Chicken, Roast Red Pepper, Arugula & Feta Cheese with Balsamic Drizzle ~ \$9
Shredded Filet Mignon, Bleu Cheese, Grilled Onions ~ \$10

Soup & Salads

- A Soup from Our Chef's Secret Recipe Book ~ \$4
Field Greens Salad with Red Onion, Tomatoes, Olives and Red Wine Vinaigrette ~ \$5
Caesar Wedge Salad with Romaine Heart, Bacon, Bleu Cheese Crumbles,
Croutons, Tomato and Anchovy Dressing ~ \$7
Spinach Salad with Bacon, Figs, Goat Cheese, and Pine Nuts with Balsamic Vinaigrette ~ \$8
Nicoise Salad with Seared Ahi Tuna, Haricots Verts, Egg, Olives with Red Wine Vinaigrette ~ \$12
Grilled Salad: Romaine, Tomato, Fresh Herbs and Spicy Cream Dressing
Topped with your choice of Sirloin, Chicken, or Shrimp ~ \$12

Sandwiches

Served with Choice of Fresh Housecut Fries, Side Salad, or Fresh Fruit

- Herb Roasted Turkey Baguette Provolone, Roast Red Pepper, Lettuce & Herb Aioli ~ \$8
Roast Veggie Pita, Portabella, Red Pepper, Squash with Artichoke Pesto & Cheese ~ \$7
*1/3 Pound Free Range Nilgai Antelope Burger ~ \$13
* 1/2 Pound Sirloin Patty Melt or Vinaio Burger ~ \$9
Vinaio Club, Turkey, Ham, Bacon, Lettuce & Tomato on Choice of Artisan Breads ~ \$9
Applewood Smoked BLT ~ \$8

Specialty Entrees

- Pan Seared Tilapia with Fontina Risotto, Grilled Asparagus and Fresh Herbs ~ \$10
Hand Battered Chicken Strips served with House Cut Fries ~ \$8
Pasta Pomodoro with Fresh Tomato, Garlic, Basil, EVOO, and Parmesan ~ \$9
Vegetable Pasta with Artichoke, Asparagus, Tomato, Garlic and Peppers ~ \$9
Baked Cheese and Shells with Fontina, Parmesan, and Pepper Jack Cheeses ~ \$9
add Spicy Cappicola Ham ~ \$3

Ask your server about our Gluten Free or Children's Menu

There is a \$4.00 charge for split plates

*Consumption of Raw or Undercooked Eggs or Meat May Increase Your Risk of Food Borne Illness.
These food items are served cooked to order, raw or undercooked.