

*THIS IS A SAMPLE OF OUR MENU. WE CHANGE OUR MENU BASED ON THE SEASONS AND LOCAL AVAILABILITY. PLEASE
CHECK OUR FACEBOOK AND INSTAGRAM FOR UPDATES

THE VINEYARD

APPETIZERS

SHRIMP FRA DIAVOLO	12
SEARED SHRIMP, SPICY RED SAUCE W/ GARLIC AND WHITE WINE	
COLD ANTIPASTO	15
ROASTED PEPPERS, OLIVES, PICKLED FENNEL, SPECK, MOZZARELLA	
BROCCOLI RABE	10
CALABRIAN CHILI, GARLIC	ADD SAUSAGE 2
PROSCIUTTO AND MELON	7
HEIRLOOM VARIETAL MELON, PROSCIUTTO DI PARMA	
CLAM AND MUSSELS SCAMPI	12
BURRATA	14
CRISPY HAM, FRESH TOMATOES, BASIL, GREMOLATA, BOTARGA	

PASTA

ADD HOUSE MADE PASTA 5

ADD SAUSAGE OR MEATBALLS 5

AMATRICIANA	17
GUANCIALE, BLACK PEPPER, CALABRIAN CHILI, RED SAUCE	
MARINARA	14
RED SAUCE W/ SEA SALT, BASIL AND BLACK PEPPER	
BOLOGNESE	19
PORK AND VEAL, HOMEMADE RED SAUCE, WHIPPED RICOTTA	
ALFREDO	14
CREAMY WHITE SAUCE MADE W/ PECORINO, CREAM	
PESTO	17
FRESH BASIL W/ PARM, GARLIC, OLIVE OIL AND SALT	

CHICKEN OR VEAL

	C/V
SALTIMBOCCA	23/25
PROSCIUTTO, MOZZARELLA, WHITE WINE AND SAGE	
MARSALA	21/23
MUSHROOM, IN A RICH MARSALA WINE SAUCE	
PARMESAN	21/23
BREADED CHICKEN OR VEAL, MOZZARELLA, RED SAUCE	
PICCATA	21/23
LEMON, CAPERS, WHITE WINE	
CALABRESE	23/25
POTATO, SPICY PEPPER, WHITE WINE	

MEAT

PORK MILANESE	25
ARUGULA, PARMESAN, LEMON	
RIBEYE	31
ROASTED GARLIC COMPOUND BUTTER	

SEAFOOD

CIOPPINO	33
LOBSTER TAIL, MUSSELS, CLAMS, SHRIMP	
SCAMPI	24
CHOICE OF MUSSELS, SHRIMP, OR CLAMS	
BRONZINO	26
ROMESCO, GREMOLATA, GIGANTE BEANS, CHILI	

SIDES

SEASONAL VEGETABLES	8
ASK YOUR SERVER FOR TODAYS FRESH PREPARATION	
BROCCOLI RABE	8
CRISPY POTATO, TOMATO	
MUSHROOMS	8
GARLIC	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DUE TO GLOBAL SUPPLY ISSUES, THERE MAY BE PRICING CHANGES. WE APPRECIATE YOUR UNDERSTANDING.