

THE VINEYARD

STARTERS & SALADS

CHARCUTERIE BOARD (2PP)

A selection of cured meats cheeses and homemade preserves 29

GRILLED CALAMARI

Grilled calamari with cherry tomato and caper relish 17

SEARED TUNA

Black and white sesame seeds mustard beer sauce, homemade pickled ginger 19

BUTTERNUT SQUASH FLAN

Fluffy flan served on a parmigiano fondue 14

SCALLOPS

Half shell scallop gratin with herb butter and bread crumbs 14

TOMATO & BUFFALA

Homemade balsamic reduction basil puree D.O.C. extra virgin olive oil 19

TUSCAN SALAD

Vine ripe tomatoes cannellini beans toasted sunflower seeds tossed in lemon and micro basil vinaigrette. Topped with bread chips 11

CHEF SALAD

Frisee radicchio Belgium endive tossed in a maple mustard vinaigrette served with pickled beetroot 14

GARDEN SALAD

Mixed greens tomatoes cucumber fresh peppers olives red onion drizzled with house vinaigrette 13

Pair any of the above salads with any fish, chicken, or meat option. Ask server for price.

PASTAS

TORTELLI IN BRODO

Mushroom and brie tortellini served in chicken stock 16

SPINACH RICOTTA

Homemade ravioli plum tomato sauce. 7 pcs per plate. Topped with fresh ricotta 18

MEZZALUNE RAVIOLI

Filled with sundried tomatoes and pine-nuts served with a pesto sauce 18

ANGELO'S FETTUCINE

Pasta with fresh cherry tomatoes capers zucchini. Topped with fresh parmigiano cheese 18

SHORT RIB PAPPARDELLE

pappardelle served with short rib ragu and hints of basil 18

ORECCHIETTE

Rapini fresh sausage sliced red chili peppers served with roasted garlic and Olive oil 18

SPAGHETTI ALL'ARRABBIATA

Sautéed onions crispy pancetta chili in a plum tomato sauce 16

YOUR CHOICE OF PASTA AL POMODORO

Sautéed with fresh cherry tomatoes and basil in an olive oil sauce 16

PASTA FAGGIOLI

Traditional Italian pasta Faggioli 16

WILD BOAR RAGU SPAGHETTI

Spaghetti served with Canadian boar ragu 18

BUTTERNUT SQUASH RISOTTO

Risotto with roasted butternut squash topped with red chili and ricotta salata 18

MIXED MUSHROOM RISOTTO

Vialone nano risotto served with fresh mushrooms drizzled with truffle oil 18

All pastas are made in house.

MAIN COURSES

FETTINE ALL GRIGLIA

Thinly sliced beef striploin grilled. Served with fresh lemon and sautéed rapini 24

8OZ CANADIAN PRIME STRIPLOIN

Served with daily vegetables, polenta fries and a demi jus 35

CHICKEN SUPREME

Roasted chicken supreme served with roasted potatoes and mushrooms 24

INVOLTINI

Thinly sliced veal filled with mixed vegetable and cheese. Served with mushroom sauce and mashed potatoes 19

RABBIT STEW

Rabbit stewed in a light sauce with Cipollini baby potatoes carrots served on soft polenta 26

VEAL MEDALLIONS

Slightly fried veal medallions topped with arugula pesto fresh cherry tomatoes and piave cheese 28

MANZO PASTICCIATO

Braised beef spezzatino served with sautéed mushrooms 19

LAMB CHOPS

Washington State herb crusted lamb chops, served with sweet peas and pancetta 38

BRANZINO

Pan fried branzino fillets served with fregola ragu 29

FRITTURA MISTA

Smelts, calamari prawns. Golden brown served with fresh lemon 18

BAKED SALMON

Canadian East coast salmon served with roasted cherry tomatoes and maple bourbon sauce 33

CRISPY POLENTA

Sauteed Mushrooms truffled spinach red pepper duxelle 19

SIDE DISHES 5

Baby roasted potatoes

Sautéed rapini

Caponata

Pepperonata

Roasted top carrots

1745 LANGSTAFF ROAD WEST
VAUGHAN, ON L4K 2H2

SIMPLE. FRESH. AUTHENTIC. ITALIAN.

THE
VINE  ARD